

TECHNOLOGY

JULY 28, 1951

THE NATIONAL

*Provisioner*

Seattle Public Utilities

AUG 1 1951

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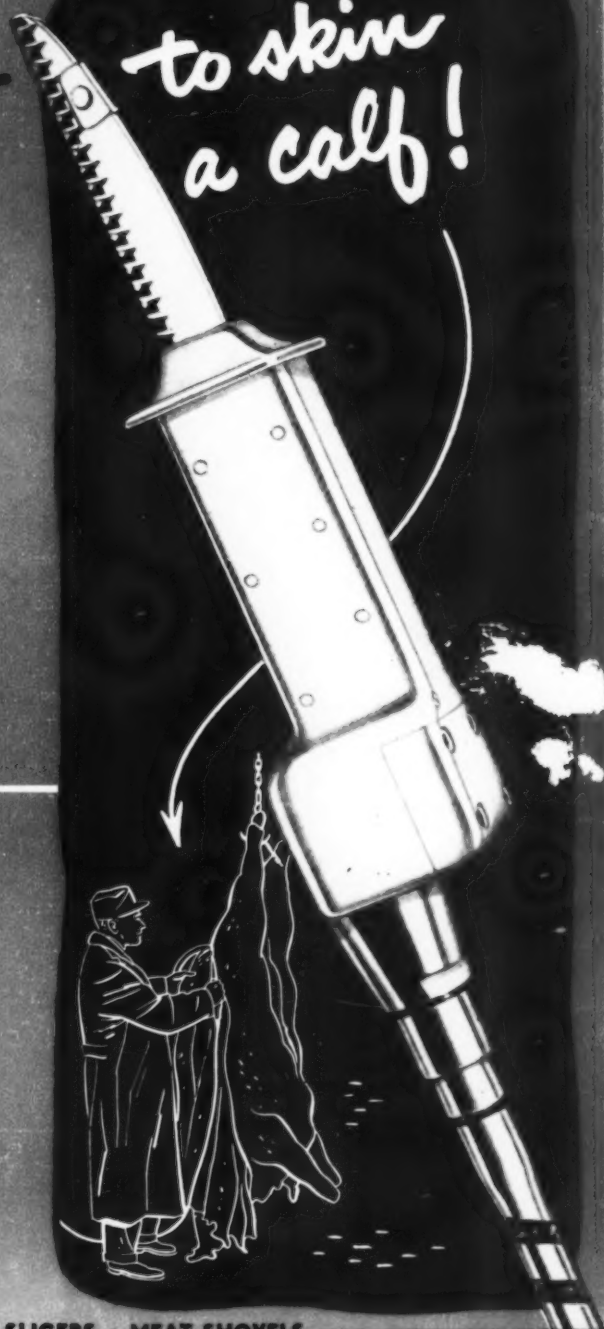
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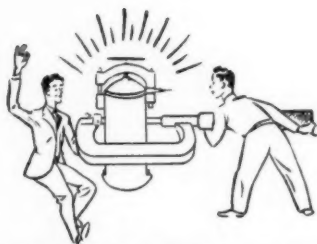
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*to skin  
a calf!*

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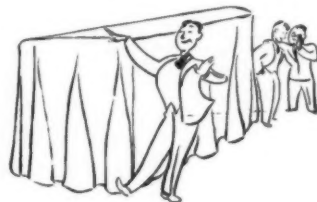


Our representatives are alert, well informed, and curious. They learn by asking questions wherever they go... questions that lead to discussions of problems you may have encountered. Chances are, the fund of knowledge and experience these men possess can save you time and money. We're glad to do anything we can to help you... from suggesting a better plant layout to specifying proper equipment.

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We've kept a little *ahead* of the times for some eighty odd years, since many major improvements in sausage machinery were pioneered under the "Buffalo" label. In line with this, we pledge that...

... our development staff will be ready with new and better equipment long before you need it.



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"SERVING THE MEAT INDUSTRY  
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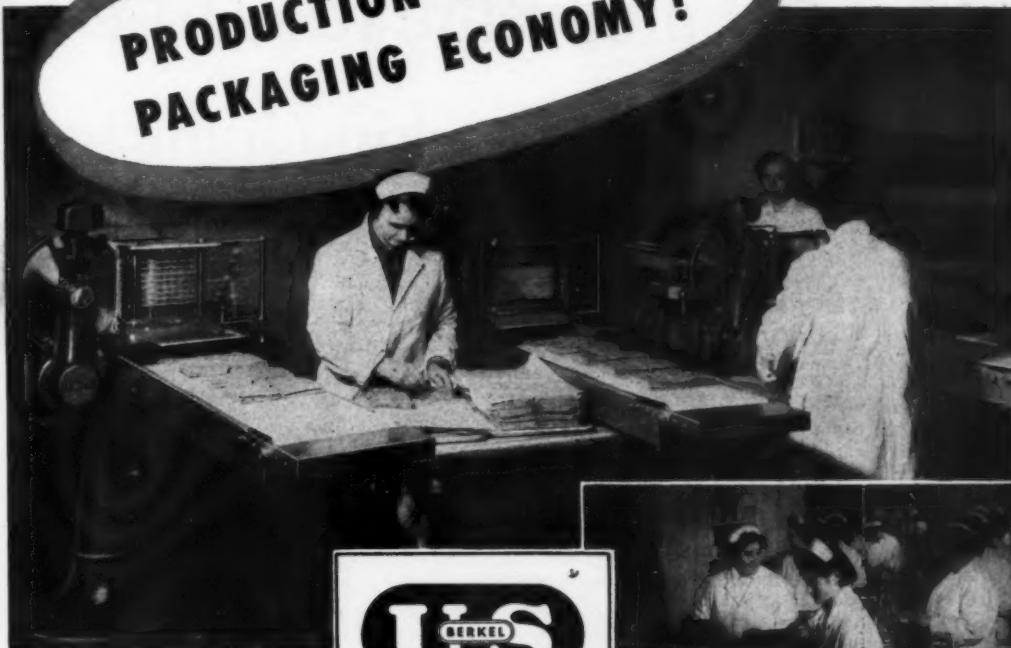
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# PRODUCTION LINE PACKAGING ECONOMY!



## U. S. 150-G SLICER-GROUPER Gives these Savings

- ★ **SAVES HAND LABOR.** Counts, groups, stacks products *automatically*. Saves on weighing time with precise control of slice thickness.
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731 Berkel Building, La Porte, Indiana



These photos show part of the Glendale Provision Company's packaging set-up. One of the pioneers in pre-packaging at the manufacturers' level, Glendale of Detroit uses 3 model 150-G slicers in its modern plant.

Today's ceiling prices and increased costs make it worthwhile to investigate the U. S. Model 150-G Slicer Grouper. Write for full details.

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This year, we at American Can Company are observing our 50th anniversary.

Offhand, you wouldn't think our anniversary would be very important except to the 33,000 people who work for Canco. But may we remind you that this anniversary celebrates 50 productive years that have helped your industry grow and prosper?

During this half century, Canco's growth and co-operation with the meat packing industry have brought forth widespread process and product improvements—opening *new* markets and helping you sell in *all* markets more efficiently than ever before.



The meat can boomed the grocery business—provided housewives with a new and wide variety of readily prepared meats.

The people of Canco are proud of this and the many other Canco contributions to this industry.

And it is our pledge for the years ahead that the inventiveness and ingenuity so characteristic of Canco will continue to explore and open up new areas of usefulness to your industry and the consumers it serves.



1901—50TH ANNIVERSARY—1951

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3. CONTROLLED CIRCULATION
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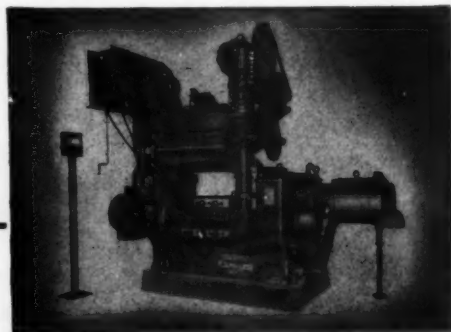
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- Open to all International Truck owners
- No charge, no obligation for complete 99-point checkup
- Free offer expires September 30, 1951

If you want to make it easier to get peak efficiency from your International Trucks in an uncertain future, get your free Truck Saver Inspection now.

This Truck Saver Inspection is the first step toward warding off trouble in the uncertain months ahead. It can save you dollars now and could save you many more in the months ahead.

And the best part of it is that it doesn't cost you one penny. During the 90-day period ending Sept. 30, you can get your Truck Saver Inspection free of charge.

So if you want to protect yourself, make an appointment with your International Truck Dealer or Branch. Get your Truck Saver Inspection, get complete details on how the complete new International Truck Saver Plan can save you time, trouble and money.

## Look what the complete International Truck Saving Plan offers

The complete International Truck Saver Plan has been developed by experts, after a thorough study of today's truck operating problems. It offers these benefits to International Truck operators:

1. **Better performance** over a longer truck life: trucks are kept in shape to do the most efficient job possible until they can be replaced by new units.
2. **Delays minimized** in getting new parts: by anticipating future requirements, the demand for needed parts can be accurately estimated.
3. **Maintenance costs cut**, down time reduced: by preventing major breakdowns, a big saving is effected in both time and money.

4. **Truck value maintained**: trucks kept in the best possible condition are worth more when it's time for replacement.

## Start getting your Internationals in top shape for the future

Thousands of International Truck owners have already begun putting the International Truck Saver Plan to work for them.

Call your International Truck Dealer or Branch and arrange for a free Truck Saver Inspection. You'll get complete information on how the plan can keep your trucks rolling at peak efficiency.

International Harvester Builds  
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# INTERNATIONAL TRUCKS

**Heavy-duty engineered for the long haul**

# FOR LOW COST — HIGH CAPACITY

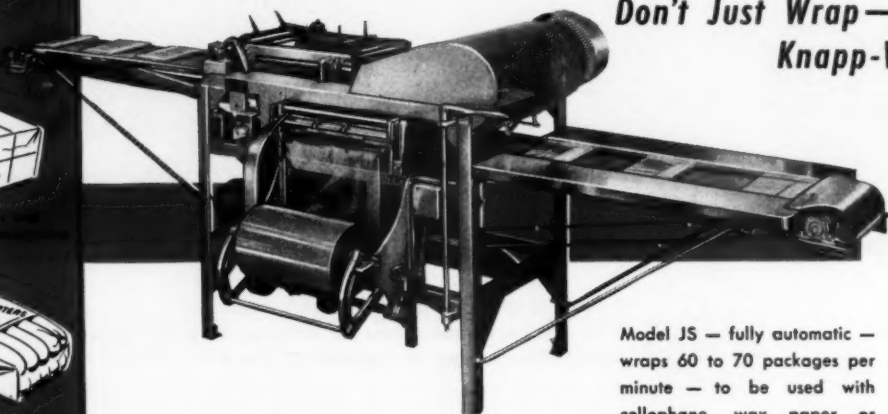
## Bacon and Meat Packaging, use

### GLOBE-KNAPP

Packaging Machines

Nothing compares with Globe-Knapp wrapping machines, for packaging bacon, pre-packaged luncheon meats, butter or oleomargarine when it comes to real economy of operation. Compare packaging costs and packaging results and you'll agree the Globe-Knapp method really produces precision wrapping in the LOW price wrapping field. These machines produce smart appearing, taut wraps at high speed efficiency, hour after hour, unit after unit. These machines are streamlined in design, easy to operate, simple to maintain. Cut your packaging overhead and get better packaging results with a Globe-Knapp to fit your own particular needs.

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Model JS — fully automatic — wraps 60 to 70 packages per minute — to be used with cellophane, wax paper or

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### **AMI Announces Annual Meeting Dinner Speaker**

Senator Everett M. Dirksen of Illinois, member of the Senate banking and currency committee and veteran of 17 years in Congress, will be the principal speaker at the American Meat Institute's annual dinner, to be held September 24 at the Stevens hotel in conjunction with the Institute's annual meeting September 21 to 25. (While the annual meeting sessions will be at the Palmer House, the dinner will be in the Stevens Grand Ballroom to permit a larger attendance.)

From 1932 to 1948 Dirksen served in the House of Representatives where he was rated by other representatives as the most effective speaker in the lower chamber and one of the three ablest Congressmen in Washington. He retired voluntarily from the House in 1949 only to be nominated and elected to the Senate by the Republican party. His business background includes contracting, manufacturing, banking, law and food wholesaling. In addition to his post on the key banking and currency committee he is also a member of the civil service and post office committees.

For other AMI convention news, see page 16.

### **Federal Meat Inspection Appropriation**

The Senate this week began consideration of the Agricultural appropriations bill. On Thursday when the provision dealing with federal meat inspection came up for action, the motion of Senator Kem and other senators to strike the provision to which packers have objected was approved on the floor.

The appropriations bill had provided that \$12,800,000 would be appropriated for meat inspection, with the following provision added: "That hereafter reimbursement may be made by any person, firm or organization for the expenses of meat inspection in excess of those which can be met from the amount appropriated for such purpose each year."

Because the House passed its appropriations bill with the objectionable measure included, that will be one point which the Senate-House conferees must consider in working out a joint bill.

The American Meat Institute, Western States Meat Packers Association and the American National Cattlemen's Association have been trying to eliminate the language of the bill which would allow the BAI to assess plants having federal inspection, if the cost exceeds \$12,800,000 a year. They contended this would be contrary to the intent of the Meat Inspection Act of 1948.

### **OPS Considering Meat Rationing**

Reliable reports from Washington indicate the Office of Price Stabilization is planning to allocate meat at various levels of distribution. The program being considered would not amount to complete allocation, but apparently would attempt allocation to larger retail outlets only. There are still some stumbling blocks. For example, if slaughter quotas are eliminated as now appears probable, loss of quota could not be used as a penalty for non-compliance with any regulation which might be issued.

### **Wage Board to Make Spot Checks**

The Wage Stabilization Board has set up a policing body, the National Enforcement Commission, to take care of reported violations of its regulations. The commission will make a spot check of about one out of every ten employers in the country having eight or more employees. This project is expected to be finished by next June, George W. Taylor, WSB chairman, said. Dr. Taylor said this week the board is making "good progress" toward revising its wage stabilizing regulations.

### **OPS May Grant Relief on Beef Items**

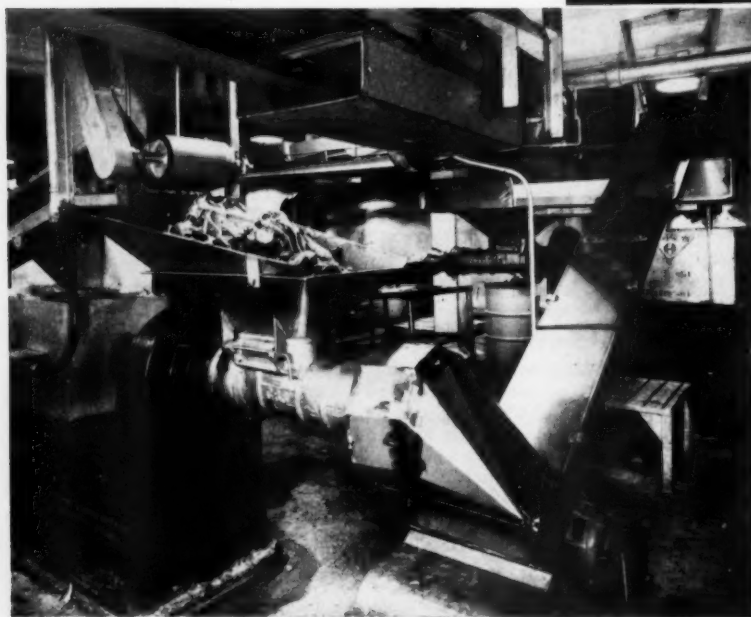
It was reported this week that OPS is preparing a regulation to give meat packers some relief on processed beef items which are still under the General Ceiling Price Regulation. Such a measure would probably be patterned after the interim sausage regulation, SR 34.



ABOVE: Carcasses for "4-way" beef are broken on second floor by three operators who set flow pattern by dropping their respective large cuts to first floor conveyor boning line in exactly same sequence. RIGHT: Revolving sorting table onto which boned cuts are fed from conveyor boning line (latter ends in right background). Operators sort and trim cuts and dispose of fats in well in center of table; roasting cuts are placed in bins prior to boxing, and stewing and hamburger meats go onto belts which carry them to grinders and dicer. BELOW: Coarse cut hamburger meat is carried to fine cut grinder by screw and trough conveyor.

# 'Fixed Flow' Packing Mechanized 4-Way Beef

By DR. HARRY E. SHEPHERD  
Supervisory Veterinary Meat Inspector,  
California Bureau of Meat Inspection



ONE of the most modern and highly mechanized "four-way" beef boning plants in the United States was recently put into operation by H. Moffat Co. of San Francisco, California, producers of Moffat's Manteca Fed Beef, at its Alpert Packing Co. Division.

The unit is outstanding from a product handling standpoint and, since it was constructed in an existing plant where structural conditions prevented unlimited use of space, it stands as a credit to those who planned, equipped, and carried out the project to such a successful conclusion.

An observer is impressed immediately upon entering the department with the smooth, orderly and sanitary operation. Movement of personnel from stations is minimized, while product flow is constant and, as will be shown



# Key to Fully Beef Boning

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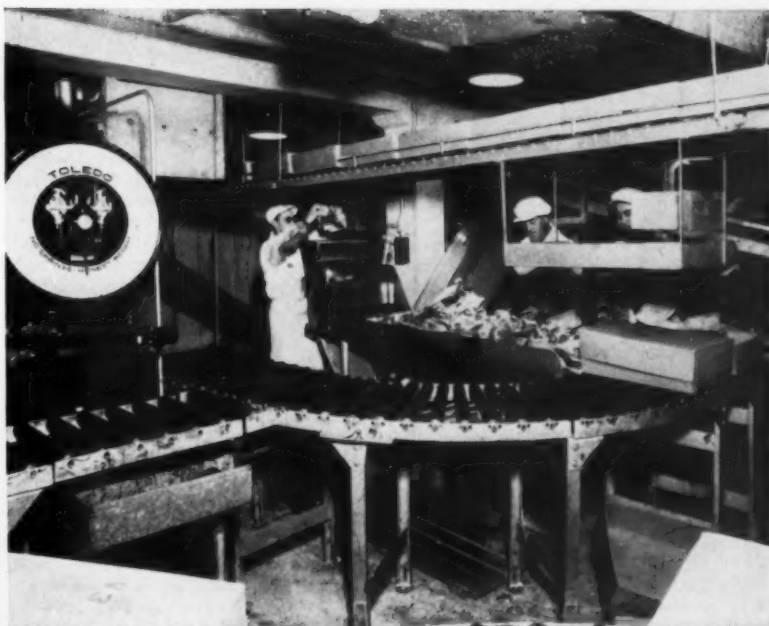
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, 1951

later, goes in a remarkably well established "fixed flow pattern." This theory in regard to boning operations required a highly mechanized unit and it was decided to install it in the Alpert division of the firm.

To begin with, it was necessary to institute a major remodeling program at the Alpert plant in order to provide suitable facilities for the military meat boning project, and this program was carried out under the direct supervision of Harry Wilbur, superintendent of H. Moffat Co.

The Alpert plant is a two-story and basement killing establishment with high rails on the second floor for the storage of carcasses in sides, while the lower floor has low rails for hogs, quartered beef and offal. It was decided to remodel a section of the lower floor into a boning room, approxi-



**BELT CONVEYOR** carries stewing meat to trough from which it slides onto the dicing table. Here it is retrimmed, fed through the dicer and boxed on a conveyor at end of the table.

mately 42 x 48 ft. in size, insulated and refrigerated to 50 degs. F. to comply with army requirements.

On the second floor a carcass chill cooler, directly over the boning room on the first floor, was revamped in order to permit certain operations to be conducted on that level so as to allow maximum use of the available space in the new unit on the first floor without congestion or confusion.

Superintendent Wilbur was insistent from the inception of the program that the unit be highly mechanized and as nearly 100 per cent efficient as was possible to obtain. He called in Gordon J. Hagstrom, mechanical and industrial engineer of Mercer Island, Washington, and associated with Food Management, Inc., who worked out the program from a "work unit" standpoint and set up operating standards for a given production figure provided by the establishment.

A preliminary layout was made and adapted to the space available. Slight modifications were made and the project was ready for comment and review by equipment manufacturers. R. A. Hawley of Meat Packers Equipment Co., Oakland, Calif., was called into the picture and was commissioned to design the special equipment required in the project.

Construction then was started and within only nine weeks time the plant was in operation. The result is a plant that is a model in efficiency, layout, equipment, and production methods. The management has ironed out the few "bugs" that are normally encountered in any such highly mechanized layout and reports that it is very well

pleased with the results of the system.

The unit operates along the following lines:

**Second Floor:** Beef carcasses marked for government boning are switched into the former chill cooler, which has had the rails removed from one end of the room to provide space for a Superior saw and a 4 x 5 ft. stainless steel table of such height as to match the stage of the saw. The remaining track system provides switching facilities onto a drop rail or brake rail to permit hind quarters to be dropped low enough to be boned on the rail after fores are removed in the customary manner and placed on the table.

**Second Floor Operations:** Three operators are assigned to the initial boning operation upstairs. They set the pace and establish the "beef for beef" flow pattern by dropping their respective cuts in the chute in exactly the same sequence. Thus the flow pattern on the tables below, is positive and repeats itself 120 times per day for 60 carcasses.

This is the key to the success of the layout. With clock-like precision the product flow is repeated and no bunching or temporary storage of cuts exists at any time. The uniformity of trimming is constant and the proportion of fat to lean is stabilized for the class of carcass being boned. Thus the fat content of the hamburger is more easily controlled and the fat-lean ratio runs uniform throughout the day.

The distribution of labor upstairs is as follows:

**Operator 1.** Pushes carcasses into the cooler and spots in working position. Ribs, quarters, pulls kidneys and

hanging tenderloin. With a rib block saw he scribes the rib and loin featherbone and takes it out.

Operator 2. Helps No. 3 place fore on table, drops hind down brake rail to boning position over the large hopper of the spiral chute. With hind on track he trims and drops loin, saws off loin, breaks round and drops top round, bottom round, knuckle and shinbone in that order.

Operator 3. Places fore on table with aid of No. 2. Takes out atlas bone, drops shinbone, pulls clod. The fore is then sawed and the rib, chuck, plate and brisket are shoved from the saw stage into the chute in the order mentioned.

**First Floor Operations:** The cuts outlined above arrive from the saw stage via a spiral chute of stainless steel construction which terminates at the end of a moving table in the air-conditioned boning room on the floor below. This table is 3 ft. wide and 32½ ft. long. On each side of the moving table and at right angles to it are ten stationary tables, of stainless steel, 3 ft. 4 in. x 4 ft. in size placed in staggered position, four on one side and six on the other, each equipped with two 10-inch maple cutting boards. The tables are

arranged so that each operator at the stationary table faces the starting end of the moving table and can therefore see when his particular cut arrives at his station.

Nine of these operators do boning work exclusively, while the one operator at the extreme end of the table does nothing but retrim bones that arrive at his station by means of a trough and neoprene belt conveyor placed 30 in. above and in the center of the flight conveyor-table carrying meat. The belt conveyor moves in the same direction as the table flights. The speed of the table and conveyor belt is 20 ft. per minute.

As the product moves down the table each operator removes the part of the carcass that he is supposed to handle. After boning the piece he replaces the meat and fat on the table and puts the bones on the bone conveyor belt above the table. The operations performed on each table are described as follows:

Operator 1, bones one chuck and shinbone; Operator 2, bones one chuck and shinbone; Operator 3, bones plate, trims rough flank and fats plates, passes plates to Operator 5; Operator 4, ribs and cleans rib bones; Operator 5, fats plates, rib ends, loin ends; Op-

erator 6, pulls filet, breaks shell and passes to Operator 8; Operator 7, fats plates, rib ends and loin ends; Operator 8, bones loin; Operator 9, bones top round, bones shinbone and bones and fats brisket, and Operator 10 is a bone trimmer.

Near the takeoff end of the moving table, an outrigger arm, set at about 45-deg. angle, plows all the meat and fat from the table onto a circular table of stainless steel. This revolving table is 8 feet in diameter and makes one r.p.m. An opening 20 in. in diameter has been ingeniously placed in the center of the table to receive fat which is tossed into it by an operator. It has a raised rim, 6 in. in height, to prevent product not destined for it from falling into the opening.

Cutting boards in the shape of the table occupy all the available space around the table and permit five operators to work around its perimeter. These operators sort and trim to specifications.

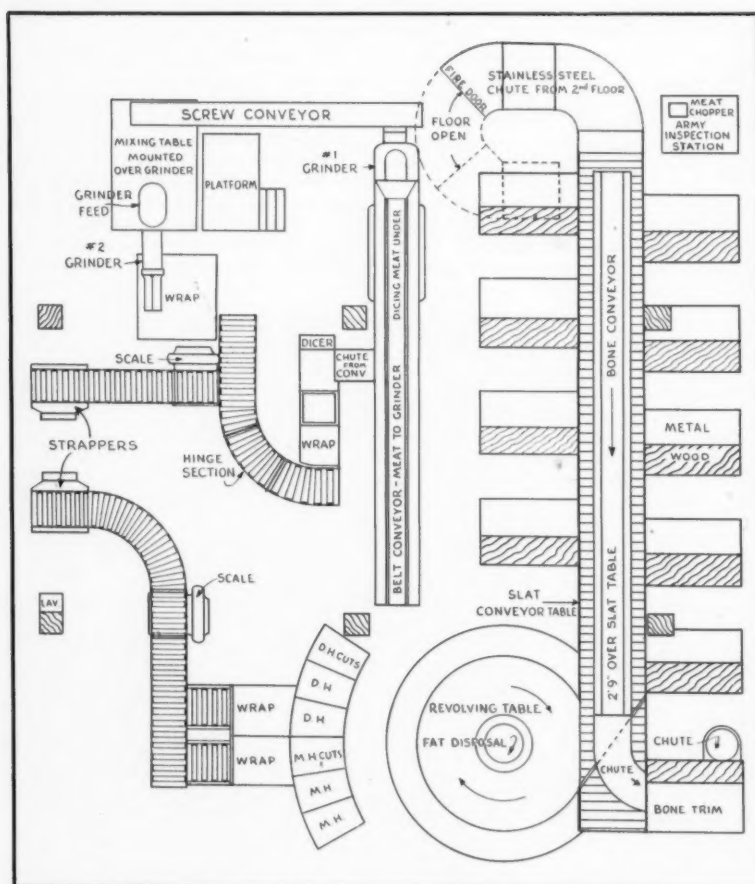
Operator 11, sorts fat and meat scraps and feeds hamburger and stew line; Operator 12, trims and shapes cuts; Operator 13, sorts and racks cuts and squeezes fat into center hole of the table and feeds hamburger and stew lines, and Operators 14 and 15, trim and shape cuts.

Upon receiving the finished cut on this table the sorter picks it up, turns around and places it in the proper shelf of a stainless steel bin with 12 compartments, one for each of the 12 types of moist or dry roasts. This bin is curved in a somewhat similar arc as is the revolving table. The bins are therefore wider at the takeout end than they are at the end in which the cut is placed, a fact which facilitates easy removal for boxing. The bins are six in a row, two bins high to reduce the length of the equipment.

A stainless steel boxing table butts the takeout side of the 12-compartment bin. Two operators work here, one boxing the five moist roasts while the other handles the seven dry roasts. They push the filled box onto a roller conveyor flush with the table where it rolls to the scale. The conveyor turns 90 degs. where the strapping device is suspended over the end of the conveyor.

Starting at the revolving table described above and running counter to, and parallel with, the long moving table are the conveyor belts for the stewing meat and hamburger lines. These belts originate near the circular table and move in stainless steel troughs. The upper belt is for stewing meat which discharges into a trough which directs the product onto the dicing table. Two operators retrim the product and feed the Hantover dicer. The stewing meat is boxed on a roller conveyor at the end of the table. The roller conveyor here corresponds to one wing of the letter "T." The other wing is used by the hamburger line and the scales are placed on the vertical segment.

(Continued on page 27)



PLAN VIEW SHOWS FLOW OF 4-WAY BEEF CUTS

# Briefs on the Flood

THE FLOOD WATERS are receding but damage wrought by the rampaging Mississippi, Missouri and Kaw rivers will leave its mark on the flooded areas for years to come.

Reports from Kansas City indicate that Cudahy, Swift and several smaller plants are partially operating, while Armour has about finished cleanup work. Morrell expects to reopen its Topeka plant at a future date. The crest passed the E. St. Louis area without breaking the dikes so the packinghouse district escaped serious damage. Other plants there, such as Willibald Schaefer Co., were badly flooded.

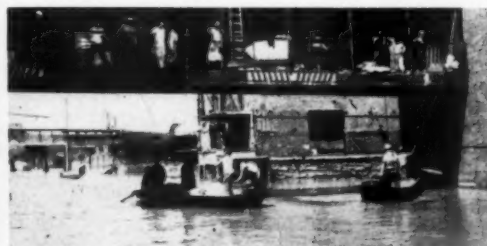
One of many offers of aid this week to the stricken area was that of the Griffith Laboratories, Chicago, that it would replace without cost any Griffith sausage ingredients or curing material that were destroyed in the flood.



"Operation Flood" would be an appropriate name for this picture. "Swamp boat" carried product from Morrell's Topeka plant to a waiting refrigerator truck five blocks away. Meat was processed at Sioux Falls and Ottumwa.



At St. Louis, five office employees of the Mississippi Valley Stock Yards use a rowboat for first part of trip home.



Product from the Armour plant in Kansas City was dropped by hoist into waiting motorboats for processing elsewhere.



Plant officials make hasty exit with records from personnel office in the Morrell plant. Water later rose to the ceiling.



Some idea of the extent and seriousness of the flood in Topeka can be visualized from this photo looking north of the Morrell plant. The water reached 36.36 ft. when photo was taken as Kansas (Kaw) river swamped city.



Several packing plants in Kansas City felt brunt of flood's attack. The stockyards were completely flooded here and rail transportation was at a standstill. Despite havoc that flood wrought, the yards will resume operations August 1. It will be some time before total losses are determined.



**"BIG 4"  
Approved**



"The Old Timer"—  
symbol of Speco  
superiority.

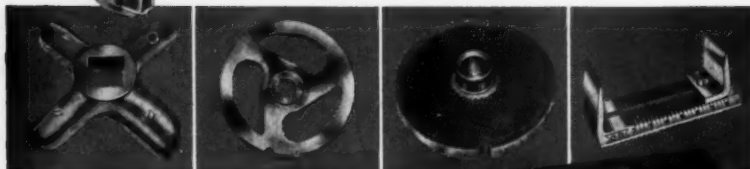
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining . . . it requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble—easy to clean, self-sharpening.

Pictured below is SPECO's C-D Cutmore—top-quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles . . . 10 SPECO plate styles—in a wide range of sizes for all makes of grinder. Guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.



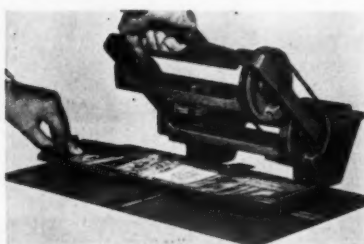
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Now imprint your product name, qualifying phrases and ingredient lists on either blank or standard cartons or in special panels on sausage casings. One printer and one set of interchangeable word slugs enable packers and processors to imprint any cellulose casing for any product. Imprint withstands cooking, washing, soaking, smoking or handling! Also adaptable for use on sausage cartons. Printer is only \$57.50 with 2 standard type holders; word slugs extra. Write for further information.

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## AMI Sectional Meetings Offer New Approaches To Packinghouse Problems

The American Meat Institute is offering packers who attend its convention this fall a unique opportunity to gather new ideas and helpful information in several sectional meetings. These sessions are scheduled for the first two days of the annual meeting, September 21 and 22.

A combined presentation of the two vital subjects of **merchandising** and **sausage** will feature a real life demonstration of "How to Win Accounts and Influence Sales" and also "How to Lose Friends and Antagonize Customers." Another portion of this meeting will be an on-the-spot picture of what various sausage people are doing in processing, machinery, merchandising and packaging. An outstanding retailer, well known for his successful merchandising programs, will discuss merchandising problems with special reference to sausage and meat specialties. A highlight of the session will be the report on the outlook for livestock and meat supplies.

The livestock session will be built around practical suggestions as to how this industry can build toward a more productive future. The program takes into account the fact that our population gains are such that in another decade livestock production must be increased by at least 13 per cent in order to maintain the same per capita consumption.

New developments in **engineering** and **construction** practices will be discussed in talks by outstanding engineering authorities within the industry, representing companies of many sizes and from various parts of the country. The talks will be illustrated with motion pictures, with color charts and slide films.

For the scientific and operating session, tentative arrangements have been made for discussion of five subjects of major interest to packers: 1) A realistic discussion of the economic and operating practicality of saving animal glands and by-product substances that currently are being discarded in many plants; 2) An outline of a new approach to hide and skin problems; 3) A practical quality control program for the meat packing plant; 4) An analysis of the possibilities of making better use of packinghouse by-products, and 5) A discussion of new scientific and technical developments of interest to the meat packing industry.

The exhibit of packinghouse equipment and supplies at this year's meeting also promises to be one of the most interesting to date. All booth space has been allotted, John C. Milton, manager of the annual meeting exhibition, announced recently. The convention is to be held at the Palmer House in Chicago, September 21 to 25.



## Conference Committee Irons Out Differences in New Controls Bill

House and Senate conferees worked this week on a new controls bill to reconcile differences between the Senate bill passed late in June and that passed early last Saturday morning by the House. They expected to complete work on the joint bill before the present Defense Production Act expires July 31. There were several major differences in the two bills.

The Senate had passed the Wherry amendment which would require ceilings to allow a reasonable margin of profit to each segment of the processing industry as a group on each species of livestock. A similar provision, the Cole amendment, was defeated by the House at the last minute. The Senate bill bans all subsidies; the House rules them out for agricultural commodities.

On price rollbacks, the Senate bill provides that no ceiling price could remain effective which is below either the price prevailing just before the date the regulation was issued, or the price during the period January 25 to February 24, 1951, inclusive. However, the ceiling price for any material other than an agricultural commodity may be effective, if based on a period before January 25, 1951, if it reflects adjustments for increases or decreases in actual factory and labor costs. The House bill contained the Fugate amendment which would permit rollbacks on products other than agricultural commodities but would allow rollbacks on farm goods only to 90 per cent of the prevailing price on May 19, 1951. This would allow the initial 10 per cent rollback on beef prices to remain in effect, but would cancel the rollbacks scheduled for August 1 and October 1.

Although both the Senate and House bills prohibit slaughter quotas, the conferees have decided to kill the proposed bans. However, since both chambers had voted the prohibition in identical language, the proposal would be allowed to stand, and the conferees have proposed simply that slaughter quotas must cover all cattle coming to market. OPS claims that the quotas do now.

The conferees have put into the final bill the provisions for tight controls, through June 30, 1953, on imports of fats and oils, peanuts, butter and other dairy products. The conferees also gave the administration some limited power to use subsidies. The House had not voted such power. Subsidy payments could be used only in two cases: for high cost producers of domestic raw or nonprocessed materials, other than agricultural commodities; or where a temporary increase in transportation costs raised prices.

A House provision barring any long term purchase contracts for agricultural commodities running for more than a year after the expiration of the law was confined by the conferees to imported agricultural commodities, wool being chiefly affected.



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in Form-Best"**

**FORM-BEST  
STOCKINETTES**

(Reg. U. S. Patent Off.)

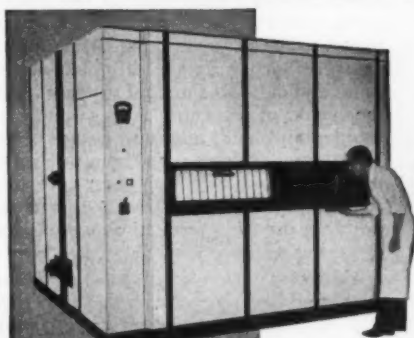
**FORM-BEST** Full-Length Stockinettes are stronger and more elastic.

**FORM-BEST** form hams better . . . plumper.

**FORM-BEST** are less absorbent . . . less shrinkage.

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### . . . no more cracked or burned loaves!

Specify Advance Ovens and watch your loaf business profits grow. Efficient automatic controls, safety burners, and thermostatic heat controls assure superior products of finer appearance and flavor. Ruggedly constructed and oven-gineered for years of trouble-free service. Available in a variety of models and capacities . . . porcelain, aluminum, or stainless steel exteriors. Install Advance and get the best. Write today for details.



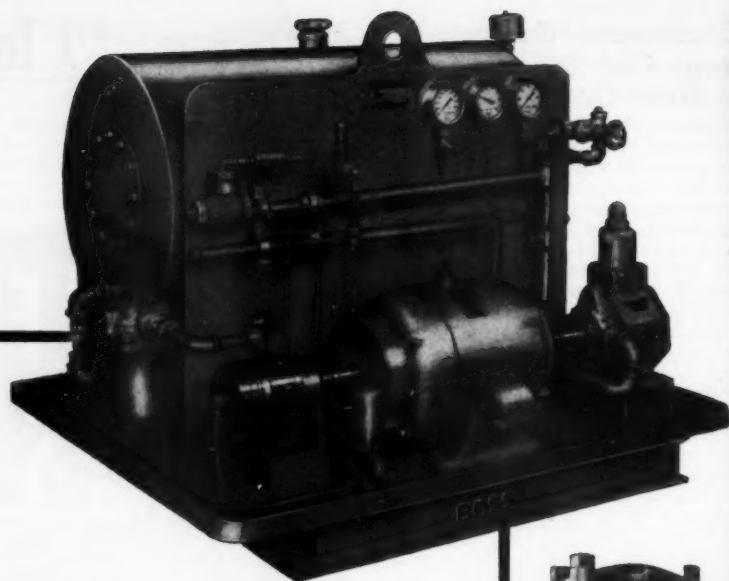
### ADVANCE DIP TANKS . . .

gives loaves that rich, tasty, sales-producing crust. Economical, simple to use, easy to clean. Automatic heat control prevents smoking or shortening. Capacity, 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, browning hams and other products.

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**OVEN COMPANY** 700 So. 18th Street, St. Louis 3, Missouri

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## STEAM SAVER!

The No. 737 BOSS Electric Fluid Pump is a compact, complete power and control unit, ready to connect to your hydraulic crackling press. Electrically-driven pump units conserve your boiler capacity for operation of other essential equipment.

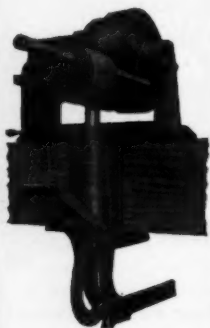
The components of the BOSS Electric Fluid Pump include a high-volume, low-pressure pump which rapidly raises the hydraulic piston to the pressure point. A radial high-pressure pump automatically cuts in at this point and delivers the final squeeze. When the peak of pressure is obtained, it is trapped and held, relieving pumps of load. This device isolates press from pumps, and until pressure is released, pumps are idling. A money-saver, in that it allows only negligible wear and uses a minimum of power.

Illustrated are a few of the many items we supply for edible and inedible rendering. Built-in strength and fine materials resist wear and corrosion, giving you year after year of BOSS non-stop service.

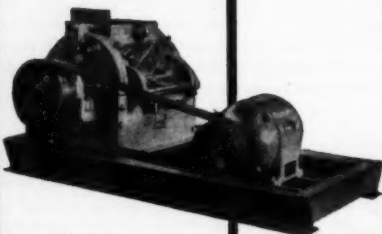
Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.



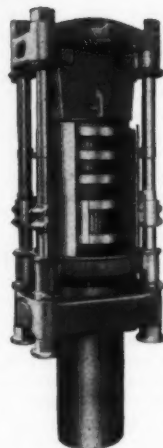
BOSS Automatic Landing Device



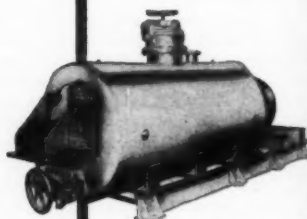
BOSS Friction Carcass Dropper



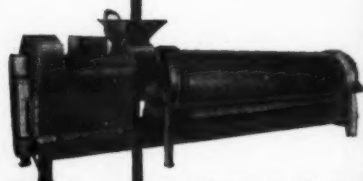
BOSS Shredder



BOSS Crackling Press



BOSS Pressure Cooker



BOSS Hasher and Washer



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO

## PERSONALITIES

## and Events

## OF THE WEEK

►Jas. Allan and Sons, San Francisco, has completed the cooler units of its extensive expansion program. It is presently constructing an addition to the killing floor which will provide three cattle beds and a mechanized unit for small stock.

►Henry W. Boyd, 72, retired director of Armour and Company and former vice president of the Armour Leather Co., died recently in Berryville, Va., where he had lived since he retired in 1945. He was associated with the company for 36 years.

►The Shepard-Pierce Packing Co., Henryetta, Okla., was recently opened by L. L. Pierce and Dan Shepard. The firm will specialize in custom killing.

►The California meat inspection service will provide its technicolor motion picture, "From Range to Range," for a showing before the section on public health at the American Veterinary Medical Association's convention in Milwaukee, August 20 to 23.

►A strike against the Home Packing Co. and the Schmidt Provision Co., Toledo, O., ended July 21 when members of Local 626, Amalgamated Meat Cutters and Butcher Workmen, AFL, voted to accept a 9c hourly pay increase retroactive to April 16.

►Armour and Company has been granted a permit for a \$35,000 remodeling program for its Columbus (Ohio) Packing Co. plant.

►The Plantation Packing Co., Oakland, Calif., is enlarging its packing, shipping and office facilities. The firm conducts a sausage and provision business.

►Krey Packing Co., San Francisco, has completed one phase of its plant modernization. Several coolers were added, departments rearranged, new shipping facilities installed and the sausage kitchen revamped. New dressing rooms for both men and women were also provided.

►G. F. Ford, sr., Swift & Company salesman in Chicago, died recently of injuries suffered in an automobile accident.

►The Fort Smith, Ark. city-county board of health has refused to grant a permit to R. Griffin Basinger for a meat processing plant at 77 S. Fifth st. The location is the site of the former Fort Smith Provision Co., operated by Otto Meyer, sr., and Otto Meyer, jr.

►H. L. Handy Co. has applied to the

Massachusetts Department of Public Works for a license to replace and extend its present sewage line which empties into the Connecticut river.

►John Coverdale, director of the agricultural bureau of the Rath Packing Co., Waterloo, Ia., was one of the speakers on a panel discussion of garden favorites at a recent meeting of the newly-organized Cedar Valley Men's Garden Club. Coverdale, noted for his orchids, has 150 growing in a greenhouse at his home.

►Paul A. Tarnow, executive vice president, Herman Sausage Co., Tampa, Fla., attended the Shrine convention in New York. He then left for an extended business and pleasure trip to Chicago before returning to Tampa.

►Walter C. Saybolt, purchasing agent, Geo. L. Wells, Inc., Philadelphia, died recently.

►Wagers Packing Co., Houston, will build a modern packing plant there at a cost of about \$150,000, Wilson H. Wagers, company president, announced. The one-story masonry building will be 125 by 75 ft.

►Emil Huttenbauer, the founder and head of E. Huttenbauer & Sons Meat Co., Cincinnati, died recently at the age of 90.

►Fred A. Watson, formerly manager of the Prince Albert plant of Burns & Co., Ltd., has been appointed manager of the Calgary plant of Burns & Co. He started with the firm in 1917 and

has been manager at Prince Albert since 1939.

►Ray J. Seipp has opened a new brokerage office at 605 N. Michigan ave., Chicago. Seipp was formerly in charge of the Chicago office of the Keystone Brokerage Co.

►Gus F. Geissler, administrator of the Production and Marketing Administration, U. S. Department of Agriculture, has announced the appointment of George A. Dice as deputy assistant administrator for marketing.

►R. D. Pfordt, 33, who had been acting manager of the Swift & Company unit in Youngstown, O., was fatally injured recently in an automobile accident.

►The Ideal Packing Co. plans to sell its Milwaukee, Wis. plant and concentrate operations at Los Angeles, Sol Belinky, secretary, announced. The firm has been operating the California plant for several months.

►Erwin Wetzel, vice president and treasurer of Stark, Wetzel & Co., Indianapolis, spoke before the Junior Chamber of Commerce of Indianapolis recently. He discussed opportunities in business today. On the day that he spoke a local columnist, Bill Folger, featured Wetzel in his "Hoosier Profile" column. The article included a biographical sketch from the time Wetzel, who grew up in eastern Germany, enrolled in the Sausage Makers' Trade School at Riegenwalde. After earning



THE EL PASO, TEX. REGIONAL MEETING of the AMI at the Payton Packing Co. cold storage plant attracted 34 industry officials: L. F. Miles, chairman; H. B. Harris, N. J. Harrell, K. L. Carroll, J. W. Arnell, J. B. Thompson, M. H. Hopper, Eugene Holmes, J. W. Wolter, B. L. Fletcher and J. N. Phillips, all of Payton Packing Co.; A. B. Williams and Jack Buskirk, Deming Packing Co.; Homer Glover, Raymond Harris and A. J. Armstrong, Glover Packing Co.; J. L. Payne, C. R. Covington and C. H. Wade, Payne Packing Co.; J. C. Smith, Crow Packing Co.; R. H. Keller and E. W. Schievelbein, Swift & Company; D. B. Parker, Cudahy Packing Co.; H. R. Somers, T. O. Wright and R. H. Nystrom, Wilson & Co.; Paul Rey and H. E. Nava, Montes Packing Co.; P. O. Grange, Rath Packing Co.; G. M. Lindley, L. L. Watkins and B. H. Stanford, John Morrell & Co.; D. E. Price, Price's Creameries; C. A. Robertson, Pinkney Packing Co., and H. R. Davidson and M. O. Maughan of the AMI.



his degree he picked up practical experience in the German sausage industry. He came to Indianapolis in 1926. He started out in the lowest-paying job in one of the packing plants there, but within a year held one of the highest-paying. Later, for seven years, he managed the sausage department. Sales tripled during that time. Shortly afterwards, in 1936, he and George Stark decided to go into business for themselves. From the original \$2,500 investment, Stark, Wetzel & Co. has grown into today's \$15,000,000-a-year business.

►K. F. Stanger has been appointed plant chemist for Burns & Co., Ltd., at its Winnipeg, Canada, plant.

►Articles of incorporation have been filed with the New York secretary of state for Dixie Meat Market, Kings, N. Y. Directors are Rosalie Lo Nafio, Phyllis Kauderer and Seymour Schwartz, 50 Court st., Brooklyn, N. Y.

►Dr. Pablo Zierold, a noted veterinarian who pioneered in the foot-and-mouth disease campaign in Mexico since 1946, said recently that the disease had been completely eradicated in that country. His statement was made to visiting newsman who made a 6,000-mile trip through northern Mexico.

►Gartner-Harf, wholesale meat packer of Erie, Pa., has purchased the properties of L. C. Schauble, covering half a block at 21st and Peach sts.

►James C. Masker, who retired in 1945 as general office employment manager, Swift & Company, Chicago, died recently. A familiar figure in the sports

world, he retired in 1943 after 40 years as an official on collegiate gridirons. From that time until a few years ago he had served as assistant to the Big Ten Athletic Commissioner.

►Dietze Meat & Sausage Co. has been incorporated at Milwaukee, Wis. by Alfred Dietze, Max A. Dietze and Anne-dore Koch.

►The history of the Fehl slaughterhouse near Blooming Glen, Pa., was the subject for an illustrated article in a recent issue of the *Perkasie, Pa., Central News-Herald*. Charles J. Fehl, who developed the business and continues as its sole owner, is assisted in the management by his son, John Fehl.

►H. M. Newell of the agricultural research department of Swift & Company spoke before the Bloomington, Ill. Rotary Club recently.

►Dr. Carl S. Pederson has been appointed to head the stability division of the Quartermaster Food and Container Institute for the Armed Forces, succeeding Dr. Harry Fevold, former head, now with the Baxter organization. Dr. Pederson had been professor in bacteriology with the New York state agricultural experiment station of Cornell University. At the same time it was announced that Lt. Col. Raymond R. Guehring, QMC, has assumed command of the military operations office of the QM Food and Container Institute. He succeeds Lt. Col. Ewing Elliott, who is filling an overseas assignment. As a reserve officer in the Sanitary Corps, Col. Guehring was called to active duty in 1940. In 1942

he was detailed to the Quartermaster Corps. Another addition to the QM Food and Container Institute staff is Virgil O. Wodicka, who will serve as assistant to the scientific director, Dr. Tressler. Wodicka was for a time research chemist with Ralston-Purina. After he was called to active duty he was in charge of the technical branch and later served as executive officer of the laboratory under Col. Rohland A. Isker, then commanding officer. In his last year at the Depot, Wodicka was made assistant director for technical services with responsibility for what are now the stability and nutrition divisions as well as food acceptance. Since returning to civilian life he has been with Ralston-Purina and with Libby, McNeill & Libby.

►Del Monte Meat Co., San Francisco, has completed a bacon slicing unit and is remodeling a section of the basement for ham pumping and processing. The freezer unit will be modernized and new floors installed throughout the manufacturing department.

►Don Mercier has been appointed manager of the Jacksonville, Fla., refinery of Swift & Company, George J. Stewart, vice president of the company, has announced. He succeeds Henry Chambliss, who was transferred to Charlotte, N. C.

►C. K. Anderson has been named assistant to the head of the Chicago plant provision department. He joined Swift at Sioux City in 1926 in the plant sales department and was later transferred to the provision department.

## CUSTOM CURING AND SMOKING FIRM ON WEST COAST ENLARGES PLANT



JOHN PAULI

which the public and business clients were invited to inspect the plant. An unusual business dedication, a special religious service, launched the open house week.

Attractive brochures titled "Smokehouse 1951—Evolution of an Art," were distributed to visitors. The various processes necessary in curing are illustrated, with emphasis on modern controls.

The modern plant exterior is pictured at the left. Below, an employee inspects meat in the new smoked meat cooler, which is 25 by 60 ft. John Pauli, jr., is owner.

WITH the recent expansion which more than doubled its floor area, Pauli Packing Co., Portland, Ore., became one of the largest custom curing and smoking plants in the country. Since it began as a retail market in 1926, Pauli has specialized in home cured meats.

By 1941 the retail market was disposed of to allow more time for processing. The plant was considerably enlarged at that time. The recent program included additional receiving and shipping facilities, doubling the office space, additional facilities for preparation for smoking, two large Atmos air conditioning smokehouses, additional dry storage, a smoked meat cooler refrigerated with Carrier equipment and additional space for sausage manufacture.

The company recently held an open house week during







MORE  
SALES  
IN  
FINE  
SHORTENING!



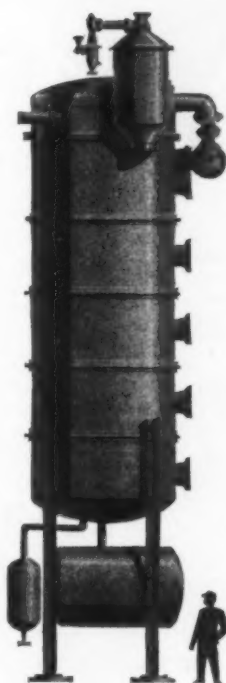
TAKE A TIP from packers who use the VOTATOR Semi-continuous Deodorizer—deodorizing lard to produce high grade shortening means greater sales. Lard-base shortening has the appeal of white, smooth, creamy texture, neutral flavor, and high smoke point.

The qualities that add up to increased sales can be achieved quickly and *economically*. The VOTATOR Semi-continuous Deodorizer saves you more than 50 per cent on stripping and vacuum steam compared to batch methods. There are proportionate savings in condenser cooling water, too.

#### PROFIT PARTNER

Profit partner of the VOTATOR Semi-continuous Deodorizer is VOTATOR Chilling and Plasticizing Apparatus, which produces high grade shortening on a continuous basis. Chilling and plasticizing are accomplished in a matter of seconds. Uniform results for every run are assured because identical operating conditions are mechanically maintained. The completely closed processing system excludes atmospheric moisture or impurities, thus protecting product quality.

Write today for complete information about Girdler's high speed team in fats and oils. The Girdler Corporation, Votator Division, Louisville 1, Kentucky.



VOTATOR  
Semi-  
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Deodorizer.

Developed  
and built  
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Chilling and  
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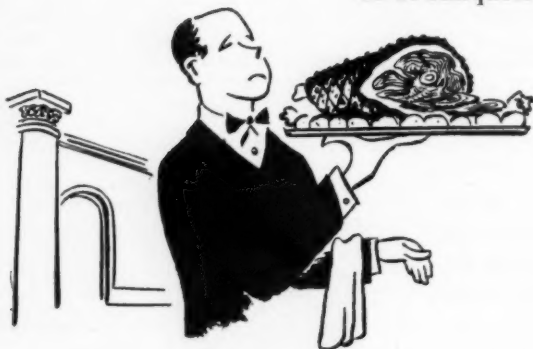
THE **GIRDLER** CORPORATION  
Votator Division



at picnics . . .

*always in* **good taste**

or at banquets . . .



Taste-appeal points the way  
to repeat sales.

For over three-quarters of a  
century, PRESCO PRODUCTS have  
helped packers persuade Mr. & Mrs.

America to buy their hams,  
sausages and meat specialties  
over and over and over again.

## **PRESCO PICKLING SALT**

for fast, mild curing

## **BOARS HEAD SUPER SEASONINGS**

for uniformly full-bodied flavor

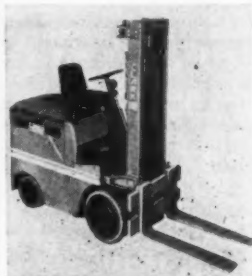
For the Scientific Processing of Meat and Meat Products

**presco**  **products**

Preservaline Manufacturing Company, Flemington, N. J.

# NEW EQUIPMENT *and Supplies*

**ELECTRIC LIFT TRUCK LINE**—A number of new features have been incorporated in the electric Car-loader, a Clark Equipment Co. (Battle Creek, Mich.) product, which are claimed to provide easier operation, greater safety and improved maneuverability. Finger-tip controls are now



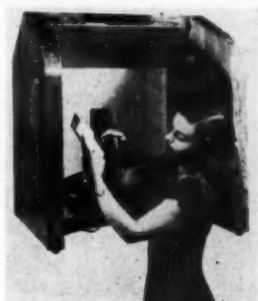
mounted on the steering column. Automatic acceleration eliminates jerky movement. Shifts from one point of power to another are timed automatically in accordance with torque requirements. An added safety feature on the Car-loader is a "deadman" brake which is linked to the driver's seat and operates off the drive shaft. The brake is set automatically the instant the driver's seat is unoccupied. The battery compartment has been redesigned for greater convenience. Batteries may be charged and serviced without being removed from the truck.

Traveling and lifting speeds have also been increased for this 4,000- and 5,000-lb. capacity truck line.

**RUST PREVENTATIVE PAINT**—Addition of a new clear anti-rust paint to its Rustrem (rust remedy) line of maintenance coatings has been announced by Speco, Inc. of Cleveland. Known as Rustrem Clear, the new paint can be brushed or sprayed directly over rust without wire brushing or scraping. It can reportedly be painted over with any good quality paint (except lacquer), and will not bleed through painted surfaces. It is said to seal the surface and stop rust.

**MARKET SPICES IN CAPSULE FORM**—Pepper and other liquid spices are now available for commercial use in capsule form. Developed by "Pilotlab" of Evans City, Pa., these new spice capsules, tradenamed "Capsolettes," are said to have many advantages. The unit measure is always the same. They need not be weighed. According to the maker, every batch is perfectly blended and has constant, uniform flavor. There is little chance of contamination or of evaporation loss from carelessly covered containers. The danger of getting caps or corks in product by accident is eliminated. It is said that storage space can be reduced to a minimum with these new spice capsules.

**ANTI-NOISE PHONE BOOTH**—Mistakes in filling orders and the embarrassment caused by misunderstood phone conversations can be largely



eliminated in busy order rooms or noisy production areas with a new anti-noise phone booth. Shown here is a doorless Acousti-booth that can be set atop a desk or fastened to a wall. The booth absorbs and shuts out noise by trapping high and low frequency sounds. A roomy, sturdy shelf facilitates order taking. The booth is made by Burgess-Manning Co., Chicago.

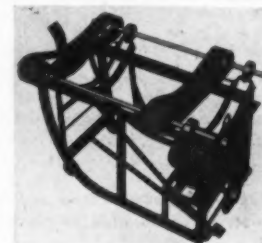
**PLANT TRUCK BATTERY CHARGER**—A new battery charger, that has no moving parts and automatically controls the amount and time of charge, has been developed by Yale & Towne Manufacturing Co. Operated on the selen-

ium rectifier principle, the charger merely has to be plugged in, the dual control set and a switch thrown for operation. An extra large plate area obviates the need



for a fan. There are no commutators or brushes. The charger is said to afford identical protection to both new and old batteries, whether fully or partially charged either in a cold or warm area. Temperature compensation is built into the charger. Available for either lead-acid or nickel-alkaline batteries, the charger can be plugged into any standard 110-v. 60-cycle outlet. A step-down transformer is furnished for 220-v. outlets.

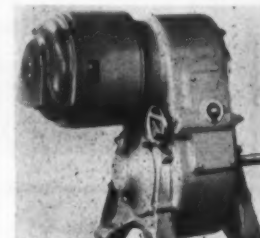
**MIXING, BLENDING UNIT**—This portable rotating device, made by Morse Manufacturing Co., Syracuse, N.Y., for blending uses, has been adapted to handle fibre containers from 16 to 24 in. in diameter. It is equipped with a durable, long fibre rubber belt which rides on 4-in. diameter crowned pulleys. Practical-



ly any speed of rotation between 10 and 30 rpm. can be had with the chain drive reduction system. An extension nose piece at front of the truck slides under drum enabling quick, easy

loading without the use of a crane hoist. Swivel casters at front end make the truck easy to maneuver. A special tipping lever is included to accommodate fibre containers. The unit can be supplied either with or without the motor and chain drive.

**VARIABLE SPEED DRIVES**—New, larger horsepower Speed-Trol electric power drives have been added to the line of Sterling Electric Motors, Inc., Los Angeles. Designed to meet the need for drives of 20 to 25 hp., the unit pictured is a drip proof model which prevents liquids or any foreign material from falling into the motor. This



unit features positive adjustment of pulleys, infinite speed variation and accurate control of speed under varying loads. All models can be supplied with manual control, electric or mechanical remote control.

**TOUGH FLOOR TOPPING**—Ferem "Blue Temper" floor topping is adapted for use on floors which are subjected to heavy traffic and spillage of water, oil and dilute acids. The A. C. Horn Co., Inc., of Long Island City, N. Y., states that floor toppings with this component have approximately four times the compressive and tensile strength of cement topped floors. Ferem does not contain sand, stone or silica and is resistant to wear, water and disintegration. The grainy texture of this topping makes it non-slip even when wet, unlike some metallic hardeners. The material is used in place of sand or gravel when mixed with cement before using.

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HAM  
FLAVOR

*Pre-Seasoning*

## 3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For *extra* goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it *pre-seasons* as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

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FREE "GET-ACQUAINTED" OFFER!

Words can't do justice to these amazing plates developed by RODGERS... only by seeing them perform in your own plant will you be convinced of their unsurpassed superiority. Take advantage of this limited offer. Let us send you one of these 2-in-1 reversible plates, or one of the popular new *solid hub* plates for 10 days without cost or obligation! Write today! Specify SUPREME (stainless steel alloy) or XL (carbon steel alloy). Ask for price and discounts!

IMMEDIATELY AVAILABLE! Rodgers Supreme Plates and XL Plates and Knives are now available in all standard sizes and with wide variety of holes. Two kinds of plates... reversible and solid-hub.

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### Swift Announces Grants of \$140,000 for Research

Grants-in-aid totaling \$140,000 for the support of long and short term scientific studies in agriculture and human nutrition have been announced by Dr. Roy C. Newton, vice president in charge of research at Swift & Company. Dr. Newton said findings from the research is placed entirely in the hands of the universities and colleges and published results are available to all research workers.

Twenty-nine grants have been approved for 22 universities, colleges and other research institutions in the United States and two in Canada for 1951-52. Also, previous grants totaling \$21,000, made at intervals since June, 1950, bring the year's program to \$160,000.

The grants, which are divided into long range basic scientific studies in agriculture and shorter term research projects in human nutrition, have totaled more than \$2,000,000 in the last 11 years.

### OPS Issues Orders for Contract Motor Carriers

Motor carriers, other than common carriers, have been authorized by OPS to ask ceiling rate adjustment because of increases in wage, material and equipment costs sustained during and since the latter part of 1950. The action (Supplementary Regulation 39 to GCPR) applies to most motor carriers operating on contracts.

OPS has also issued SR 40 to GCPR which permits local pick-up and delivery and local transfer carriers to apply to OPS for an adjustment in rates and charges. Rate increases will be granted where it can be shown that the "line-haul" carriers are willing to absorb the increases without requesting an increase in their rates.

### OPS Amends CPR 22 Again

OPS this week issued Amendment 1 to General Overriding Regulation 13 (see page 32, July 7 PROVISIONER for GOR 13) to permit certain manufacturers to increase their ceiling prices under the provisions of CPR 22 and other manufacturers' regulations. Under the amendment "positive action" to put new prices into effect on or before June 30, 1951, is construed to include announcement of price increases, even though the increases were not to take effect until after June 30.

### Posting Retail Beef Prices

Pending final action by Congress on extension of price control legislation OPS (in Amendment 2 to CPR 25) has suspended until further notice the requirement that retail meat dealers post their beef ceiling prices. The posting date had previously been postponed to August 1.

Check the Want Ads for good men.



## 4-Way Beef Boning

(Continued from page 14)

ment, serving for both these products.

The lower belt is much longer and discharges meat destined for hamburger into the special receiving hopper of the first Boss grinder. This hopper is large and permits the temporary accumulation of product in the event that any inequity should occur in speed of handling product between the two grinders. After passing through the coarse plate in this machine the material is moved up to the second grinder's larger hopper by means of a screw and trough conveyor for the final pass through the smaller plate.

The crew packaging hamburger is supplemented periodically by the men on the roast line. The hamburger line runs intermittently and when the roast supply in the bins is low. Labor distribution is equitable.

The movement of hamburger is such that by changing the direction of product flow at each of the two grinders (90 degs. each time) the packaging operation at the second grinder is conveniently adjacent to the boxing and strapping conveyor used for stewing meat. The centralization of final boxing near the shipping door of the cooler is a key factor in prompt and easy handling of boxed product from the scale and to the loading dock. This plan, however, created a problem in regard to delivery of shipping boxes to the boxing stations and scales and this was handled most capably by the use of overhead conveyors and trucks.

### Conveyors Near Ceiling

Knocked down shipping cartons are stored in a room to the right of the boning room and separated from it by a hallway providing egress from the rough offal floor of the plant. To preclude fouling this hallway, it was necessary that any conveyor employed be located high enough to permit unobstructed traffic flow in the hallway. This was accomplished by the use of belt and skate wheel conveyors near the ceiling line.

Two stitching machines are employed in the storage room in making up cartons. One machine makes bottoms which are placed on the incline belt conveyor as they are made up to be lifted and moved horizontally across the hall and into the boning room. The belt conveyor ends and a skate wheel unit, still overhead, moves the box bottoms on by gravity to the boxing stations without interfering with any other operation. Boxes are thus always available at any boxing station.

The second stitcher makes tops, which are nested and placed on light weight castor trucks of galvanized iron frame with a tall pipe post in each of the four corners. The tops are trucked in to the boxer's station where the operator can readily pick the appropriate top for the product being weighed, since one-half the truck has

## SOMETHING REALLY NEW IN Evaporative Condensers



**Model "P"**  
3 to 100 TR CAPACITY

(Also Model "PT" Cooling Towers)  
in 3 to 100 TR capacity

▶ ADVANCED DESIGN

▶ EXTREMELY COMPACT

▶ FREON OR AMMONIA

Other Models in Sizes 3 to 210 TR in a single unit.

For further information, write us.



**BALTIMORE AIRCOIL Co., INC.**  
2519 Pennsylvania Ave., Baltimore 17, Md.

Specializing in Water-Saving Devices Since 1938

"dry" tops and half "moist" tops.

Two strappers can handle the volume at the present time. The weighed and strapped cartons are placed on pallets according to product, 30 boxes or approximately 1,500 lbs. per pallet. These are handled by Yale lift truck in movement through the shipping door to the shipping room for transfer to the freezer.

As in all such highly mechanized units placed in an existing structure, seemingly insurmountable obstacles are encountered which test the ingenuity of operator and engineer. In this project the use of gravity for handling fat and bones was indicated because a full basement was available for receiving

these materials. It was necessary however, in satisfying MID requirements, that vent stacks be placed on the large product receiving bins in the basement if these bins could be installed and the use of gravity for filling them was to be employed.

The use of vertical stacks to the atmosphere would materially interfere with placement of equipment as well as product movement in the boning room and create a refrigeration leakage problem. Mr. Wilbur ingeniously employed forced draft in a lateral direction even though this required about 100 ft. of sheet metal duct work to exhaust via the side of the building.

The two basement bins are 5 x 5 x 4

ft. deep, with hopper bottoms discharging laterally into drums for transfer of product to rendering company trucks. One is located directly under the opening for bones at the bone trimmer's station (tenth station on the moving table), while the other is directly under the center opening of the circular table. This hopper receives the fat. Both chutes are equipped with two sets of self-closing doors.

This four-way boning project was set up for 60 to 100 beef carcasses per eight-hour day. It is doing the job in an admirable manner. Existing problems are for the most part concerned with unskilled personnel and this will take care of itself as the men become more adept in the work. Since the men are working on the same cuts all the time, they become increasingly proficient and production figures will improve accordingly.

In addition to the 25 men listed above, the following "outside" men are charged against the operation, making 31 men on the gang:

One boxmaker, one tally clerk, one bone and fat man for basement, one cleanup man, one utility man (in the boning gang), and one foreman.

The department is refrigerated with Cyfin overhead units supplied by Cyclops Iron Works of San Francisco.

A centrally located switch board controls all conveyor movement, grinders, dicers, and tables. Communication between the two floors is effected by a direct telephone line and buzzer system.

Artificial lighting of 30-40 candle power is provided. The lights are strategically placed for maximum light on the work with no glare in the operators' eyes.

Welfare rooms to accommodate the boning crew are provided in a convenient location on the first floor adjacent to the carton preparation room.

Equipment credits: Band Saw, Jones Superior; moving table, stainless steel flights, attached stationary boning tables, bone conveyor and plow for removing product, revolving stainless steel sorting table, stew meat conveyor and hamburger conveyor, Meat Packers Equipment Co., Oakland, Calif.;

**Q. WHAT ELSE IS IDENTIFIED BY ITS STRIPE?**



**A. Tufedge**  
BEEF CLOTHING  
MADE IN U.S.A. PAT. OFF.  
SUPERIOR TO ANY SHROUDS

**of course!**

IT TOO, CAN BE INSTANTLY IDENTIFIED BY ITS EXCLUSIVE BLUE PINNING STRIPE.

QUALITY AND PRICE LEADERS IN HAM STOCKINETTES AND BEEF BAGS

**THE CLEVELAND COTTON PRODUCTS CO.**  
CLEVELAND, OHIO  
CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

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You can have complete confidence in the use of Pepperex, for it is made for meat products by KNICKERBOCKER MILLS, importers and millers of the finest quality spices for more than a century.

Send for a generous free working sample of Pepperex today. Used by packers all over the country.

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Millers of pure spices since 1842  
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- B.A.I. ACCEPTANCE GUARANTEED
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- TASTE-APPEAL THAT BUILDS REPEAT SALES

Also millers of: Paprika, Coriander, Sage, Mace, Nutmeg, Cardamom, and all other pure spices.

dicing machines, Phil Hantover, Inc., Kansas City; grinders, Cincinnati Butchers' Supply Co.; stitchers, Silver-stitchers; fat and bone hoppers, track work, spiral chute and forced draft ventilators for hoppers, Le Fiell Company, San Francisco, and scales, Toledo Scale Co.

Structural engineers were H. E. Rahlmann Co., San Francisco, and electrical and panel board installations were made by George F. Brayer, San Francisco.

## OPS Issues Order to Assure Adequate Meat Supply in Flood Stricken Areas

OPS this week took steps to assure an adequate supply of meat in parts of five flood-stricken midwestern states designated as "distress areas." The modifications of the meat control program, provided in General Overriding Regulation 16, as they apply to slaughterers and wholesalers, are listed as follows:

1. Slaughterers who ship meat into designated distress areas may add to their established plant ceiling prices the actual cost of transportation. Because the distress zone is a surplus meat producing area, the OPS wholesale beef ceiling price regulation does not provide for transportation into this vicinity under normal operating conditions.

2. Sellers, other than retailers, located in the distress area may pass through the actual cost of transporting meat from their suppliers.

3. Slaughterers of beef whose operations have been disrupted by flood conditions are allowed to take the OPS wholesaler's addition on sales of beef obtained from independent sources without regard to the volume on which the addition is added.

4. Affiliated wholesalers may sell beef carcasses and wholesale beef cuts to anyone in a distress area without forfeiting their right to the wholesaler's addition.

5. Slaughterers in the flooded areas who are forced to ship live cattle from plants made inoperative by the flood to their slaughtering plants outside the flooded area are relieved of the obligation of complying with live cattle price ceilings when flooding of their plants makes it impossible for them to comply with these ceilings.

States affected are Kansas, Missouri, Iowa, Illinois and Oklahoma. The emergency regulation will remain in effect for 30 days from July 24, 1951.

## Illinois Horsemeat Law

A law providing for regulation of the slaughtering and butchering of horses and distribution and sale of the product will become effective in Illinois on September 1. It authorizes the state to license all slaughterhouses and makes it a violation to have horsemeat unless it is plainly labeled.

# Important Memo

## The OPPENHEIMER CASING COMPANY

are pleased to announce

The relaxing of Import Controls on Hog Casings  
The Ministry of Food in conjunction with the Treasury  
have now permitted, experimentally, the limited use of dollars.

We can now offer —

THE FAMOUS 'OCECO' BRAND  
Fancy Hog Casings

made to strict Pre-War Standards  
North American Produce — Carefully Selected



We pledge in service to the meat trade—to 'fair share' these  
new imports and pass on price savings whenever possible.



Quality counts above all

THE OPPENHEIMER CASING CO. (U.K.) LTD.  
159-165 HARROW ROAD, LONDON, W.2  
Telephone: PADdington 7431/5

This Ad appears as a  
FULL PAGE in the  
July 5 issue of "MEAT  
TRADERS JOURNAL"  
LONDON, ENGLAND

## To All Independent Hog Slaughterers

THE U.S. is losing the valuable English Hog Casing market—but you can help to get it back!

In pre-war days 90% of English Hog Casing imports came from the U.S. because no one else could match our quality! Today, partly because of dollar restrictions, the U.S. is supplying less than 25% of English imports—and they admittedly are not always up to pre-war standards.

Foreign exchange restrictions and bilateral trade agreements have stimulated the imports of Hog Casings not only from anywhere on the continent, but even from as far away as South America.

Now that the dollar situation permits it, we want to regain this market not only for ourselves but also for our suppliers who look to us to merchandise their surpluses in foreign markets.

Right now—for the next six weeks or so—about 60% of all your Hog Casing production will be export sizes. We suggest you start immediately to exercise utmost care so that your production will equal—or better—pre-war standards.

Our trained personnel is available to help you reach this necessary goal.

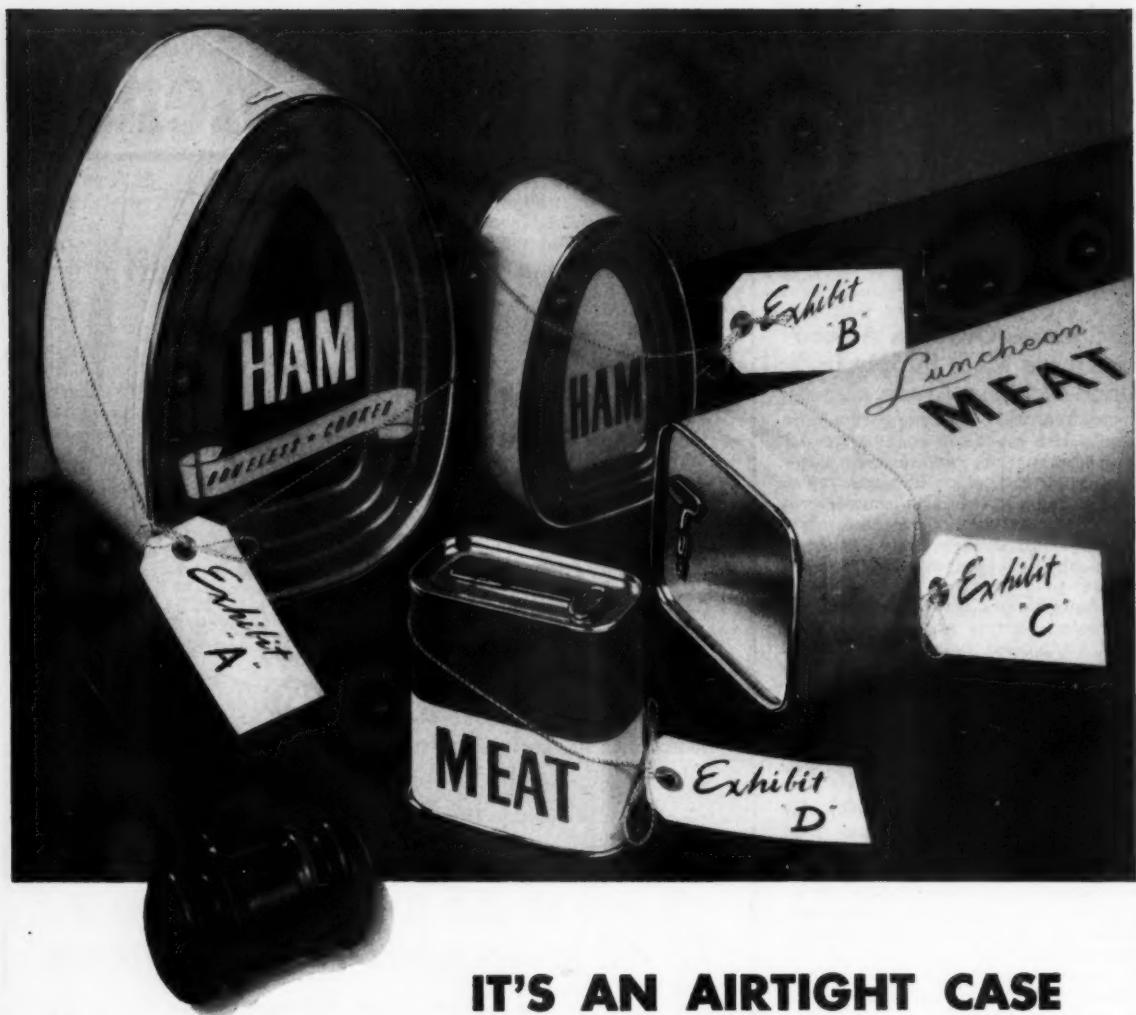
### OFFICIAL HOG CASING IMPORTS INTO U.K. IN 1950

U.S.	24%
France	23%
Denmark	17%
Holland	10%
Sweden	4%
Italy	4%
Belgium	3%
Uruguay	2%
Irish Republic	2%
Argentina	2%
Finland	2%
Hong Kong	2%
All Others	5%

100%

## OPPENHEIMER CASING CO.

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## IT'S AN AIRTIGHT CASE

*Nothing protects meat like a can!*



Guard the delicate flavor of your meat products and keep them in tip-top condition. Conservation—so important in today's defense economy—demands the best in packaging protection for perishable meats. No wonder so many packers depend on Continental cans.

Designed by packaging experts, Continental meat cans come in a wide variety of sizes and shapes. All of them provide a perfect hermetic seal. Many are made with special linings. They are built to stand up to the rough handling of shipping and storing. What's more, they have plenty of eye and sales appeal—our lithographers are masters of their craft.

# CONTINENTAL © CAN COMPANY

CONTINENTAL CAN BUILDING  
100 East 42nd Street, New York 17, N. Y.

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Central Division: 135 So. La Salle St., Chicago 3

Pacific Division: Russ Building, San Francisco 4



# Canning and Processing Operations Fall Sharply From Month Ago, 1950

FALLING 215,189,000 lbs. from the previous month, June processed meat items totaled 1,163,895,000 lbs. compared with 1,379,084,000 lbs. a month earlier, according to a report by the U.S. Department of Agriculture.

## MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—JUNE, 1951, WITH COMPARISONS

	June 1951		June 1950		January-June 1951		January-June 1950	
<b>Placed in cure—</b>								
Beef	6,218,000		10,411,000		44,008,000		53,015,000	
Pork	296,908,000		334,023,000		1,756,134,000		1,712,573,000	
Other	75,000		3,950,000		1,280,000			
<b>Smoked and/or dried—</b>								
Beef	3,314,000		5,381,000		27,566,000		26,739,000	
Pork	204,842,000		211,578,000		1,904,216,000		1,027,205,000	
<b>Cooked meat—</b>								
Beef	3,290,000		5,446,000		28,114,000		20,424,000	
Pork	35,220,000		46,491,000		217,491,000		298,861,000	
Other	272,000		293,000		1,136,000			
<b>Sausage—</b>								
Fresh finished	13,685,000		14,865,000		105,620,000		109,411,000	
To be dried or semi-dried	8,872,000		12,634,000		161,625,000		58,554,000	
Franks, wieners	45,986,000		53,046,000		239,935,000			
Other, smoked or cooked	43,200,000		52,743,000		208,496,000			
<b>Total sausage</b>	<b>116,543,000</b>		<b>139,288,000</b>		<b>609,000,000</b>		<b>688,113,000</b>	
<b>Loaf, head cheese, chill,</b>								
<b>Jellied products</b>	<b>16,740,000</b>		<b>19,494,000</b>		<b>96,103,000</b>		<b>88,208,000</b>	
Steaks, chops, roasts	64,692,000		65,115,000		429,937,000		18,510,000	
Bouillon cubes, extract	268,000		322,000		3,094,000			
Sliced bacon	65,469,000		74,500,000		368,412,000		367,961,000	
Sliced, other	2,317,000		2,151,000		13,680,000			
Hamburger	9,612,000		9,845,000		53,960,000			
Miscellaneous meat product	3,434,000		3,022,000		20,774,000			
Lard, rendered	161,642,000		167,941,000		1,056,521,000		949,371,000	
Lard, refined	130,674,000		118,823,000		799,956,000		657,402,000	
Olse stock	5,186,000		9,290,000		48,902,000		49,914,000	
Edible tallow	4,142,000		7,068,000		35,997,000		34,688,000	
<b>Rendered pork fat—</b>								
Rendered	8,249,000		10,268,000		50,690,000		54,838,000	
Refined	4,360,000		5,631,000		26,436,000		28,915,000	
Compound containing animal fat	15,891,000		20,845,000		127,467,000		119,185,000	
Oleomargarine containing animal fat	1,316,000		1,804,000		10,412,000		11,167,000	
<b>Total</b>	<b>1,163,895,000</b>		<b>1,262,515,000</b>		<b>7,104,089,000</b>		<b>6,672,959,000</b>	

\*Totals for June 2 through June 30.

This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

The June total dropped 98,620,000 lbs. under the 1,262,515,000 lbs. registered in the same month a year ago, although this year's June operations covered a period of four weeks compared with a five week period in 1950.

Sausage output during the month slipped to 116,543,000 lbs., compared with 136,870,000 lbs. a month earlier and 133,288,000 lbs. in the same month a year ago. Despite this decline, sausage operations during the first half of 1951 reached 669,060,000 lbs.—a gain of 30,947,000 lbs. from the 638,113,000 lbs. processed in the same period a year before.

Canning operations decreased during June. Processors canned 37,099,000 lbs. of product in 3-lb. or larger containers compared with 45,791,000 lbs. in the preceding month and 37,939,000 lbs. in

## MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN MAY, 1951

	Pounds of finished product	Pounds of finished product
	Slicing and institutional sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	18,850,000	9,428,000
Canned hams	13,510,000	1,983,000
Corned beef hash	402,000	3,826,000
Chili con carne	560,000	2,338,000
Viennas	67,000	1,165,000
Franks, wieners in brine	6,900	2,143,000
Deviled ham		829,000
Other potted or deviled meat food products	17,000	2,610,000
Tamales	45,000	965,000
Sliced dried beef	14,000	279,000
Liver product		197,000
Meat stew (all product)	9,000	4,276,000
Spaghetti meat products	43,000	3,804,000
Tongue (other than pickled)	36,000	266,000
Vinegar pickled products	1,056,000	1,572,000
Bulk sausage		4,984,000
Hamburger, roasted or cured beef, meat & gravy	506,000	4,067,000
Soups	1,148,000	25,168,000
Sausage in oil	203,000	121,000
Tripe	5,000	288,000
Brains		256,000
Bacon	161,000	1,298,000
All other meat with meat and/or meat by-prod. units—20% or more	248,000	5,500,000
Less than 20%.....	125,000	10,400,000
<b>Total</b>	<b>37,099,000</b>	<b>80,803,000</b>

## LOWER COSTS, IMPROVED VALUES, BOLSTER CUTTING MARGINS

(Chicago costs and credits, first three days of week)

Improved pork product values and a sharp decline in live hog costs in all weights of hogs tested during the week resulted in improved cutting margins. Despite gains of from 30 to 81c in cutting margins, all weight classes still retained their minus margins.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on the available market figures for the first three days of the week.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
Pct. live wt.	Price per lb.	Value per cwt.	Per cwt. yield	Pct. live wt.	Price per lb.	Value per cwt.	Per cwt. yield	Pct. live wt.	Price per lb.	Value per cwt.	Per cwt. yield	Pct. live wt.	Price per lb.	Value per cwt.	Per cwt. yield	Pct. live wt.	Price per lb.
Skinned hams	12.5	50.5	\$ 6.31	\$ 9.14	12.5	50.2	\$ 6.29	\$ 8.88	12.9	49.2	\$ 6.35	\$ 8.91	12.9	49.2	\$ 6.35	\$ 8.91	12.9
Picnics	5.6	38.4	2.15	3.11	5.4	36.1	1.96	2.78	5.3	35.0	1.86	2.59	5.3	35.0	1.86	2.59	5.3
Boston butts	4.2	45.0	1.89	2.75	4.1	44.5	1.83	2.58	4.1	39.0	1.60	2.22	4.1	39.0	1.60	2.22	4.1
Loins (blade in)	10.1	46.5	4.70	6.79	9.8	45.8	4.49	6.37	9.7	40.6	3.94	5.43	9.7	40.6	3.94	5.43	9.7
Lean cuts		\$15.05	\$21.79			\$14.57	\$20.61			\$13.75	\$19.15			\$12.75	\$17.15		
Bellies, S. P.	11.0	33.7	3.70	5.36	9.5	33.1	3.15	4.47	3.9	26.8	1.04	1.48	3.9	26.8	1.04	1.48	3.9
Bellies, D. S.					2.1	22.0	.46	.66	8.5	22.0	1.87	2.64	8.5	22.0	1.87	2.64	8.5
Fat backs					3.2	11.6	.37	.52	4.5	11.8	.53	.76	4.5	11.8	.53	.76	4.5
Plates and jowls	2.9	14.9	.43	.63	3.0	14.9	.45	.62	3.4	14.9	.50	.72	3.4	14.9	.50	.72	3.4
Raw leaf	2.2	14.4	.32	.46	2.2	14.4	.33	.45	2.2	14.4	.32	.45	2.2	14.4	.32	.45	2.2
P.S. lard, rend. wt.13.7	15.3	2.10	3.05		12.2	15.3	1.57	2.64	10.1	15.3	1.53	2.22	10.1	15.3	1.53	2.22	10.1
Fat cuts & lard		\$ 6.55	\$ 9.50			\$ 6.63	\$ 9.36			\$ 5.81	\$ 8.27			\$ 5.81	\$ 8.27		
Spareribs	1.6	38.0	.61	.77	1.6	20.2	.48	.67	1.6	25.0	.40	.55	1.6	25.0	.40	.55	1.6
Regular trimmings	8.2	23.3	.74	1.10	2.9	23.3	.69	.98	2.8	23.3	.65	.96	2.8	23.3	.65	.96	2.8
Feet, tails, etc.	2.0	10.7	.21	.31	2.0	10.7	.21	.30	2.0	10.7	.21	.30	2.0	10.7	.21	.30	2.0
Offal & misc.			.80	1.25			.80	1.24			.80	1.23			.80	1.23	
<b>TOTAL YIELD</b>																	
<b>AND VALUE</b>	<b>..09.0</b>		<b>\$23.96</b>	<b>\$34.72</b>	<b>70.5</b>		<b>\$23.38</b>	<b>\$33.16</b>	<b>71.0</b>		<b>\$21.62</b>	<b>\$30.46</b>					
Cost of hogs			Per cwt. \$22.94				Per cwt. \$22.63				Per cwt. \$21.98				Per cwt. \$21.62		
Condemnation loss			.11				.11				.11				.11		
Handling and overhead			1.80				1.16				1.00				1.00		
<b>TOTAL COST PER CWT.</b>			<b>\$24.85</b>	<b>\$35.29</b>			<b>\$23.90</b>	<b>\$33.90</b>			<b>\$23.15</b>	<b>\$32.62</b>			<b>\$23.15</b>	<b>\$32.62</b>	
<b>TOTAL VALUE</b>			<b>23.96</b>	<b>34.72</b>			<b>23.38</b>	<b>33.16</b>			<b>21.62</b>	<b>30.46</b>			<b>21.62</b>	<b>30.46</b>	
Cutting margin			—\$.89	—\$.57			—\$.52	—\$.74			—\$.13	—\$.16			—\$.13	—\$.16	
Margin last week			—\$.09	—1.00			—1.00	—1.55			—1.00	—2.76			—1.00	—2.76	

1950. Product canned in smaller containers amounted to 90,803,000 lbs., which decreased 48,253,000 lbs. from the May total of 139,056,000 lbs. and was 13,255,000 lbs. less than the 104,058,000-lb. output a year earlier in the same period.

Bacon-slicing operations also fell sharply in June as the 65,469,000 lbs. turned out dropped 9,535,000 lbs. under the month-earlier 75,004,000-lb. output. The current total was also 9,031,000 lbs. below the 74,500,000-lb. production in the month last year. The 1951 sliced bacon production of 368,412,000 lbs. held a narrow 451,000-lb. margin over the amount sliced in the corresponding period in 1950.

Loaf production fell to 16,740,000 lbs. from the 20,411,000 lbs. turned out a month earlier and was under the 19,494,000 lbs. produced in the previous year. The January-June cumulative total loaf output amounted to 96,103,000 lbs. compared with 88,208,000 lbs. in the corresponding six months during the preceding year.

## July 21 Weekly Meat Output Falls Below Week-Earlier, 1950 Levels

FEDERALLY inspected meat production continued to decline in the week ended July 21 as total output was estimated at 272,000,000 lbs., ac-

cent under the 272,000 head tallied in the corresponding week a year ago. Beef production amounted to 116,000,000 lbs. in the week compared with

slipped 4 per cent under the week-earlier total of 913,000 head, a margin of 8 per cent was maintained over the 819,000 hogs killed in 1950. Pork production dropped to 137,000,000 lbs. in the week ended July 21, a 2 per cent loss from the preceding week's 140,000,000-lb. output. Despite this loss, the latest production figures jumped 6 per cent above the 129,000,000 lbs. of pork turned out in the corresponding week a year ago. Lard output fell to 37,000,000-lb. production, but rose above the 33,800,000 lbs. registered last year.

Sheep and lamb slaughter totaled 197,000 head in the week, a slight increase over the 196,000 head slaughtered a week before, but dropped far below the 236,000 sheep and lambs killed a year ago. Lamb and mutton production for the three weeks under comparison amounted to 7,700,000, 7,600,000 and 10,200,000 lbs. respectively.

### ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended July 21, 1951, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod. mil. lb.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
July 21, 1951	217	115.9	94	11.8	881	136.6	197	7.7	272.0
July 14, 1951	228	122.2	94	11.5	913	139.7	196	7.6	281.0
July 22, 1950	272	144.5	115	14.6	819	128.6	236	10.2	297.9

<sup>1</sup>Revisions.

### AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
July 21, 1951	970	534	230	126	282	155	92	39	14.9	37.0
July 14, 1951	975	536	229	122	278	153	92	39	15.1	38.3
July 22, 1950	972	531	228	127	280	157	92	43	14.7	33.8

ording to the U. S. Department of Agriculture. This total dropped 3 per cent below the 281,000,000 lbs. recorded in the previous week and fell 9 per cent under the 298,000,000 lbs. in the same week last year.

A drop of 5 per cent was registered in cattle slaughter as 217,000 head were killed during the week compared with 228,000 head in the previous week. The July 21 total dipped 20 per

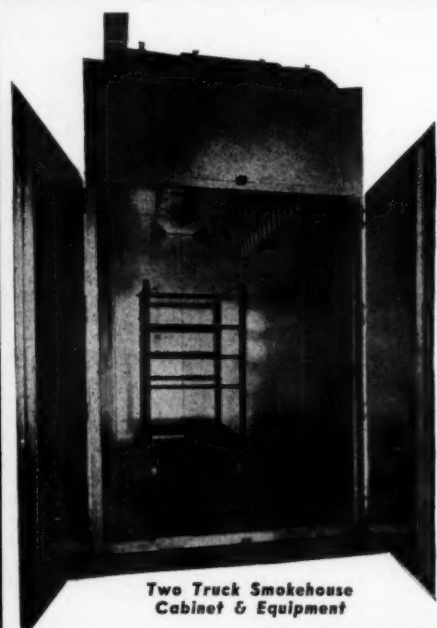
cent under the 272,000 head tallied in the corresponding week a year ago.

Calf slaughter of 94,000 head equalled the kill of a week before, but dropped far below the 115,000 head estimated for the same week a year earlier. Output of inspected veal for the three weeks under comparison was 11,800,000, 11,500,000 and 14,600,000 lbs., respectively.

Although hog kill of 881,000 head

### LIVESTOCK CAR LOADINGS

A total of 7,318 cars were loaded with livestock during the week ended July 14, 1951, according to the Association of American Railroads. This was an increase of 380 cars from the same week in 1950 but was a decrease of 1,589 cars from the corresponding week in 1949.



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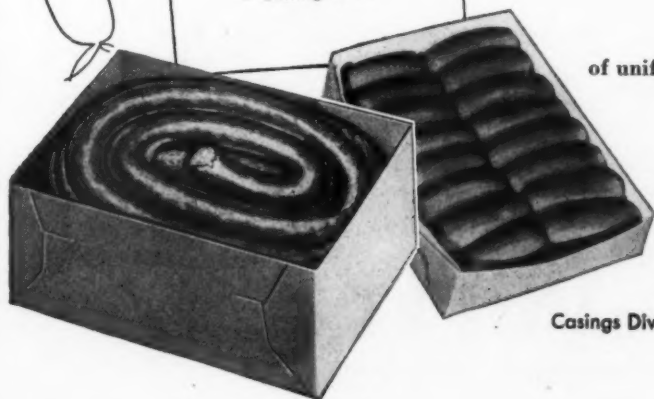


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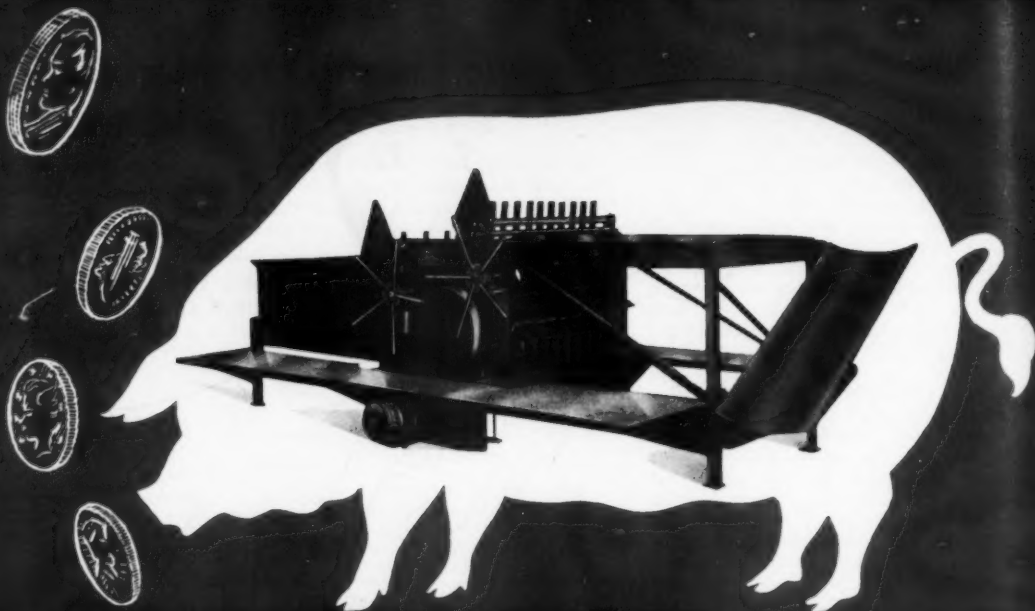


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# MEAT and SUPPLIES PRICES

## CHICAGO

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

(Ceiling base prices, f.o.b. Chicago)

July 25, 1951

per lb.

Native steers—	57
Prime, 600/800	57
Choice, 500/700	55
Choice, 700/900	53
Good, 700/800	53
Commercial cows	48
Can. & cut. cows	41½
Bulls	47½

#### STEER BEEF CUTS

(Ceiling base prices, f.o.b. Chicago)

Prime:

Hindquarter	62.4
Forequarter	51.9
Round	56.3
Trimmed full loin	61.6
Flank	30.0
Short loin	118.7
Stirloin	75.6
Cross cut chuck	49.7
Regular chuck	54.0
Forehand	32.0
Briкет	43.0
Rib	75.6
Short plate	32.0
Back	60.9
Triangle	48.5
Arm chuck	51.0

Choice:

Hindquarter	60.3
Forequarter	50.0
Round	56.0
Trimmed full loin	61.0
Flank	30.0
Short loin	117.7
Stirloin	70.4
Cross cut chuck	49.7
Regular chuck	54.0
Forehand	32.0
Briкет	43.0
Rib	69.0
Short plate	32.0
Back	58.0
Triangle	46.5
Arm chuck	51.0
Bull and cow tenderloins	85.0

#### BEEF PRODUCTS

Tongues	37.8*
Brains	8.3@17.8*
Hearts	35.8*
Livers, selected	60.8*
Livers, regular	55.8*
Tripe, scalded	12.3*
Tripe, cooked	15.8*
Lips, scalded	19.3*
Lips, unsalted	18.8*
Lungs	8.5@10.8*
Melts	8.5@10.8*
Udders	6.5@8.8*

\*Ceiling base prices, f.o.b. Chicago.

#### BEEF HAM SETS

(Ceiling base prices, f.o.b. Chicago)

Knuckles	62
Insides	62
Outsides	62

#### FANCY MEATS

(L.c.l. prices)

Beef tongues, corned	44
Veal breads, under 6 oz.	50
6 to 12 oz.	90
12 oz. up	95
Calf tongues	32
Lamb fries	68
Or tails, under ½ lb.	25.8*
Over ½ lb.	25.8*

\*Ceiling base prices, f.o.b. Chicago.

### WHOLESALE SMOKED MEATS

(L.c.l. prices)

Hams, skinned, 14/16 lbs.	55
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	59
Hams, skinned, 16/18 lbs., wrapped	54
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	57
Bacon, fancy trimmed, bricket off, 8/10 lbs.	48
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	48
Bacon, No. 1 sliced, 1-lb., open-faced layers	51

#### VEAL—SKIN OFF

(L.c.l. prices)

Prime, 50/150	56½
Choice, 50/150	52
Choice, 80/150	55
Good, 50/80	50
Good, 80/150	53
Commercial, all weights	48

For permissible additions to ceiling base prices, see CPR 24.

### CARCASS LAMBS

(L.c.l. prices)

Prime, 30/50	56½
Choice, 30/50	56
Good, all weights	56

### CARCASS MUTTON

(L.c.l. prices)

Choice, 70/down	36
Good, 70/down	36
Utility, 70/down	35½

### FRESH PORK AND PORK PRODUCTS

(L.c.l. prices)

Hams, skinned, 10/16 lbs.	51½
Pork loins, regular	48
Pork loins, boneless	44
Shoulders, skinned, bone in, under 16 lbs.	39
Picnics, 4/6 lbs.	39½
Picnics, 6/8 lbs.	37½
Boston butts, 4/8 lbs.	46½
Tenderloins, fresh	76
Neck bones	13
Livers	28
Brains	18
Ears	14
Snoats, lean in	14
Feet, front	7

### SAUSAGE MATERIALS—FRESH

(L.c.l. prices)

Pork trim., regular	24
Pork trim., guar. 50%	24½
lean	24½
Pork trim., spec. 55%	45½
Pork trim., ex. 95% lean	50
Pork cheek meat, trimmed	44
Bull meat, boneless	50*
Bon's cow meat, C.C.	50*
Beef trimmings	47*
Boneless chucks	50*
Beef head meat	40.8*
Beef cheek meat, trimd.	40.8*
Shank meat	50*
Veal trimmings, boneless	57

\*Ceiling base prices, f.o.b. Chicago.

### SAUSAGE CASINGS

(F.O.B. Chicago)

(L.c.l. prices quoted to manufacturers of sausage.)

Beef casings:

Domestic rounds, 1½ to 1½ in.	80
Domestic rounds, over 1½ in., 140 pack	1.05@1.20
Export rounds, wide, over 1½ in.	1.50@1.70
Export rounds, medium, 1½ to 1½ in.	1.00@1.45
Export rounds, narrow, 1 in. under	1.25@1.40
No. 1 weasands, 24 in. up	14
No. 1 weasands, 22 in. up	8
No. 2 weasands	9
Middles, sewing, 1½ in.	1.35@1.65
Middles, select, wide, 2 to 2½ in.	1.50@1.70
Middles, select, extra, 2½ to 2½ in.	1.95@2.00
Middles, select, extra, 2½ in. & up	2.40@2.85
Beef bungs, export	30
No. 1	34
Beef bungs, domestic	24
Dried or salted bladders, per piece:	
12-15 in. wide, flat	19
10-12 in. wide, flat	14
8-10 in. wide, flat	5

Pork casings:

Extra narrow, 20 mm. & dn.	4.15@4.30
Narrow, medium, 29@32 mm.	4.00@4.25
Medium, 32@35 mm.	3.10@3.40
Spec. med., 35@38	2.45@2.70
Export bungs, 34 in. cut	27
Large prime bungs, 34 in. cut	19
Medium prime bungs, 34 in. cut	12
Small prime bungs	11
Middles, per set	5
cap off	5

### DRY SAUSAGE

(L.c.l. prices)

Cervelat, ch. hog bungs	1.02
Turnings	86
Farmer	82
Holsteiner	86
B. C. Salami	98
B. C. Salami, new cos.	98
Genoa style salami, ch.	96
Pepperoni	89
Mortadella, new condition	62
Italian style hams	80

### DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage hog casings	47½
Pork sausage, sheep cas.	52
Pork sausage, bulk	41½
Frankfurters, sheep cas.	53
Frankfurters, skinned	52
Bologna	48
Bologna, artificial cas.	46½
Smoked liver, hog bungs	48½
New Eng. lunch, spec.	60
Minced lunch, spec. ch.	54
Tongue and blood	46
Blood sausage	41
Souse	30
Polish sausage, fresh	58
Polish sausage, smoked	58

### SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground
Caraway seed	22	26
Cumin seed	33@35	38@40
Mustard seed, fancy	28@28	
Yellow American	30	
Marjoram, Chilean		
Oregano	20@25	24@29½
Coriander, Morocco		
Natural No. 1	26@27	29@30
Marjoram, French	49@56	53@62
Sage, Dalmatian		
No. 1	89	90

### CURING MATERIALS

Nitrate of soda, in 400-lb. bbls., del., or f.o.b. Chgo. \$ 9.39

Salt peter, n. ton, f.o.b. N.Y.:

Dbl. refined gran.	11.00
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs., only, paper sacked, f.o.b. Chgo.:	
Granulated	Per ton \$21.00
Medium	25.00
Rock, bulk, 40 ton car., delivered Chicago	11.30

Sugar—

Haw, 96 basis, f.o.b. New York	6.25
Refined standard cane gran. basis	8.75
Refined standard beet gran., basis	8.55
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, L.A., less 2%	8.15
Dextrose, per cwt. in paper bags, Chicago	7.81

### SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	36	40
Resifted	37	41
Chili Powder	40	
Chili Pepper	39	
Cloves, Zanzibar	50@61	65@67
Capers, San. mnh.	65@72	70@76
Ginger, African	45	55
Coccol		
Mace, fcy. Banda		1.50
East Indies		1.52
West Indies		32
Mustard, flour, fcy.		28
No. 1		64
West India Nutmeg		48@76
Paprika, Spanish		46@62
Pepper, Cayenne		4.30
Red, No. 1		2.20
Pepper, Packers	1.94	3.30
Pepper, white	3.15@3.25	3.50
Malabar	1.94	2.62
Black Lampung	1.94	2.62

### PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles July 19	San Francisco July 24	No. Portland July 20
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$55.50@56.90		\$56.80@57.00
600-700 lbs.	55.00@56.90	\$56.80@57.00	56.00@57.00
Good:			
500-600 lbs.	54.50@54.90	54.80@55.00	54.00@55.00
600-700 lbs.	54.00@54.90	54.80@55.00	54.00@55.00
Commercial:			
350-600 lbs.	49.50@49.90	49.80@50.00	49.00@50.00
COW:			
Commercial, all wts.	47.00@49.90	48.00@50.00	48.00@50.00
Utility, all wts.	44.80@44.90	44.80@45.00	43.50@45.00
FRESH CALF:			
Choice:			
200 lbs. down	58.00@59.00		57.00@60.00
200 lbs. down	56.00@58.00		56.00@58.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	57.00@59.50	57.00@58.00	55.00@57.00
50-60 lbs.	57.00@59.50	55.00@57.00	
Choice:			
40-50 lbs.	56.00@58.50	57.00@58.00	54.00@55.00
50-60 lbs.	56.00@58.50	55.00@57.00	53.00@54.00
Good, all wts.	55.00@58.50	54.00@56.00	52.00@54.00
MUTTON (EWE):			
Choice, 70 lbs. dn.	36.00@38.00	33.00@35.00	
Good, 70 lbs. dn.	36.00@38.00	30.00@33.00	
FRESH PORK CARCASSES: (Packer Style)		(Shipper Style)	(Shipper Style)
100-120 lbs.	35.00@36.00	35.00@36.00	35.00@36.00
120-160 lbs.	35.00@36.00	35.00@36.00	35.00@36.00
FRESH PORK CUTS No. 1:			
LOIN:			
8-10 lbs.	48.00@50.50	54.00@58.00	47.00@51.00
10-12 lbs.	48.00@50.50	52.00@54.00	47.00@51.00
12-16 lbs.	48.00@50.50	50.00@52.00	47.00@48.00
PICNICS:			
4-8 lbs.		35.00@40.00	
PORK CUTS No. 1:			
HAM, Skinned:			
12-16 lbs.	55.00@59.50	57.00@60.00	58.00@60.00
16-20 lbs.	54.00@59.50	55.00@57.00	57.00@59.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	46.00@53.50	52.00@57.00	49.00@51.00
8-10 lbs.	43.00@52.50	48.00@52.00	45.00@49.00
10-12 lbs.	43.00@52.50		
LARD, Refined:			
Tierces	19.00@21.00		20.00@21.00
50 lb. cartons and cases	19.50@21.50	19.00@21.00	45.00@49.00
1 lb. cartons	20.00@22.00	21.00@22.00	20.50@22.00

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## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

**F. O. B. CHICAGO OR**

**CHICAGO BASIS**

**THURSDAY, JULY 26, 1951**

**REGULAR HAMS**

	Fresh or F.F.A.	S. P.
8-10	49n	49n
10-12	49n	49n
12-14	48½n	48½n
14-16	48½n	48½n

**REGULAR HAMS**

	Fresh or F.F.A.	S. P.
16-18	47n	47n
18-20	44½n	44½n
20-22	41n	41n

**SKINNED HAMS**

	Fresh or F.F.A.	S. P.
10-12	51½ @ 52	51½ @ 52n
12-14	51 @ 51½	51 @ 51½n
14-16	51	51n
16-18	49½ @ 50	49½ @ 50n
18-20	47 @ 47½	47 @ 47½n
20-22	43	43n
22-24	40½	40½n
24-26	39	39n
25-30	38 @ 38½	38 @ 38½n
25/up, No. 2's	inc.	36½b

**OTHER D.S. MEATS**

	Fresh or Frozen	Cured
Reg. plates...	17n	17n
Clear plates...	14n	14n
Square Jowls...	17	17
Jowl Butts...	15 @ 15½	15½n
S.P. Jowls	15½	15½

**PICNICS**

Fresh or F.F.A.

	S. P.
4-6	39
4-8 range	36½ @ 37
6-8	36½n
8-10	34n
10-12	30 @ 30½
12-14	30 @ 30½
14-16	30 @ 30½
8/up, No. 2's	inc.
inc.	80 @ 30½

**BELLIES**

Fresh or Frozen

	Cured
6-8	36n
8-10	34½n
10-12	33½n
12-14	32½ @ 33
14-16	27½ @ 28
16-18	25½ @ 26
18-20	24½ @ 25

**GR. AMN. BELLIES**

	D.S. BELLIES
18-20	22½
20-25	20½n
25-30	19½
30-35	18½
35-40	18
40-50	16½

**FAT BACKS**

Green or Frozen

	Cured
6-8	12½
8-10	12½
10-12	12½ @ 12½
12-14	13n
14-16	13n
16-18	13½n
18-20	13½n
20-25	13½n

b—bid. n—nominal.

### LARD FUTURES PRICES

**MONDAY, JULY 23, 1951**

	Open	High	Low	Close
Sept.	15.35	15.40	15.35	15.40n
Oct.	14.60	14.65	14.60	14.62½n
Nov.	13.35	13.45	13.35	13.42½n
Dec.	13.55	13.57½	13.50	13.50b
Jan.	...	...	...	13.50n
Mar.	...	...	...	13.55b

Sales: 2,040,000 lbs.

Open interest at close Fri., July 20th: July 30, Sept. 373, Oct. 400, Nov. 380, Dec. 485, Jan. 25 and Mar. 12 lots.

**TUESDAY, JULY 24, 1951**

Sept.	15.47½	15.75	15.47½	15.75a
Oct.	14.75	15.00	14.70	15.00a
Nov.	13.50	13.67½	13.50	13.62½a
Dec.	13.60	13.75	13.60	13.75b
Jan.	....	....	....	13.75b
Mar.	....	....	....	13.75b

Sales: 5,760,000 lbs.

Open interest, at close Mon., July 23rd: July 30, Sept. 379, Oct. 397, Nov. 389, Dec. 490, Jan. 25 and Mar. 12 lots.

**WEDNESDAY, JULY 25, 1951**

Sept.	15.82½	15.90	15.75	15.82½
Oct.	15.07½	15.20	15.00	15.15b
Nov.	13.75	13.85	13.65	13.80a
De.	13.82½	14.00	13.77½	13.95a
Jan.	.....	.....	.....	13.92½
Mar.	13.85	14.00	13.85	14.00b

Sales: 5,160,000 lbs.

Open interest at close Tues., July 24th: July 30, Sept. 379, Oct. 383, Nov. 402, Dec. 507, Jan. 25, and Mar. 12 lots.

**THURSDAY, JULY 26, 1951**

Sept.	15.80	16.27½	15.80	16.25
Oct.	15.15	15.40	15.05	15.40b
Nov.	13.65	14.07½	13.65	14.05b
Dec.	13.85	14.20	13.80	14.20a
Jan.	14.00	14.05	13.95	14.05b
Mar.	13.85	14.05	13.85	14.05b

Sales: About 4,000,000 lbs.

Open interest at close Wed., July 25th: July 30, Sept. 377, Oct. 377, Nov. 402, Dec. 518, Jan. 25 and Mar. 13 lots.

**FRIDAY, JULY 27, 1951**

Sept.	16.05	16.65	16.00	16.37½
Oct.	15.40	15.75	15.35	15.45b
Nov.	14.05	14.30	14.00	14.15
Dec.	14.22½	14.45	14.20	14.37½
Jan.	.....	.....	.....	14.30n
Mar.	14.57½	14.57½	14.45	14.35a

Sales: About 4,000,000 lbs.

Open interest at close Thurs., July 26th: July 30, Sept. 367, Oct. 363, Nov. 404, Dec. 529, Jan. 26 and Mar. 14 lots.

a—asked. b—bid.

### COOLER-FREEZER OCCUPANCY

Nearly 65 per cent of public cooler space was reported occupied on June 30, according to a report by the U. S. Department of Agriculture. This percentage rose 3 points above the previous month's level and 5 points more than occupancy on the same date last year. However, the average occupancy for the same period is 66 per cent. Public freezer space occupancy increased 2 points during June to 73 per cent. This amount was 4 points more than the level of a year ago and one point more than the five-year average for the date.

### PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b. Chicago	Refined lard, 50-lb. cartons, f.o.b. Chicago	Kettle rend., tierces, f.o.b. Chicago	Leaf, kettle rend., tierces, f.o.b. Chicago	Lard flakes	Neutral tierces, f.o.b. Chicago	Standard Shortening *N. & S.	Hydrogenated Shortening N. & S.
	\$19.75	19.75	20.75	20.75	25.25	23.25	24.00	25.75

\*Delivered.

### WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
July 23	16.75n	15.12½	14.62½n
July 24	16.75n	15.25	14.75n
July 25	16.75n	15.50	15.00n
July 26	16.75n	15.75	15.25n
July 27	...	...	...

b—bid. n—nominal.

# MARKET PRICES

NEW YORK

## WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

July 24, 1951

Per lb.  
City

Prime, 800 lbs./down	58.7
Choice, 800 lbs./down	56.7
Good	54.7
Cow, commercial	49.7
Cow, utility	44.7

## BEEF CUTS

(Ceiling base prices)

Prime:	
Hindquarter	64.1
Forequarter	53.6
Round	57.7
Trimmed full loin	90.7
Flank	31.7
Short loin	120.4
Sirloin	77.3
Cross cut chuck	51.4
Regular chuck	55.7
Forebank	33.7
Briquet	44.7
Rib	81.7
Short plate	33.7
Back	62.6
Triangle	48.2
Arm chuck	52.7
Choice:	
Hindquarters	62.0
Forequarter	51.7
Round	57.7
Trimmed full loin	85.7
Flank	31.7
Short loin	102.4
Sirloin	72.1
Cross cut chuck	51.4
Regular chuck	55.7
Forebank	33.7
Briquet	44.7
Rib	70.7
Short plate	33.7
Back	60.7
Triangle	48.2
Arm chuck	52.7

## FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	80
6 to 12 oz.	1.00
12 oz. up	1.25
Beef kidneys	15 1/2
Beef livers, selected	63 1/2
Beef livers, selected, kosher	82 1/2
Oxtails, over 1/2 lb.	27 1/2

\*Ceiling base prices.

## LAMBS

(L.C.I. prices)

Prime lambs	59	63
Choice lambs	58	62
Hindsaddles, prime & ch.	68	75
Prime, all wts.	56	63
Choice, all wts.	54	63
Good, all wts.	56	63

For permissible additions to ceiling base prices, see CPR 24.

## FRESH PORK CUTS

(L.C.I. prices)

Western

Hams, skinned, 14/down	52 1/2	60 1/2
Picnics, 4/8 lbs.	39	60 1/2
Bellies, sq. cut, seedless	35 1/2	67 3/4
8/12 lbs.	49	61
Pork loins, 12/down	47 1/2	65 1/2
Boston butts, 4/8 lbs.	41	64 1/2
Spareribs, 3/down	25	62 1/2
Pork trim, regular	16 1/2	61 1/2
Pork trim, spec. 85%	16 1/2	61 1/2

City

Hams, skinned, 14/down	50	62 1/2
Pork loins, 12/down	46	62 1/2
Boston butts, 4/8 lbs.	43	64 1/2
Spareribs, 3/down	42	64 1/2

## VEAL—SKIN OFF

(L.C.I. prices)

Western

Prime carcass	57 1/2	61
Choice carcass	55 1/2	58
Good carcass	54 1/2	57
Commercial carcass	50 1/2	54

## DRESSED HOGS

(L.C.I. prices)

Hogs, gd. & ch.,	hd. on.	lf.	fat in
100 to 136 lbs.	34%	63.35%	
137 to 153 lbs.	34%	63.35%	
154 to 171 lbs.	34%	63.35%	
172 to 188 lbs.	34%	63.35%	

## BUTCHERS' FAT

(L.C.I. prices)

Shop fat	2
Bread fat	3 1/2
Edible suet	3 1/2
Inedible suet	3

## LIVESTOCK RECEIPTS

In its June 1951 report of livestock slaughtered in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight of hogs as 168.7 lbs.; cattle, 520.2 lbs.; calves, 114.0 lbs.; and sheep and lambs, 52.7 lbs. These weights compare with 166.3, 489.7, 112.4 and 52.1 lbs., respectively, in May a year earlier. The total number slaughtered in all classes, with comparisons, is shown in the following table:

	June 1951	June 1950
Cattle	108,865	95,389
Calves	67,406	85,162
Hogs	323,322	344,721
Sheep	9,329	14,808

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# BY-PRODUCTS....FATS AND OILS

## TALLOW AND GREASES

Thursday, July 26, 1951

A slightly better undertone developed in the market early in the week with choice white grease on inquiry in several directions. Sales and bids of 7@7½c, delivered, were recorded early Monday in the domestic market and a few tanks worked into export channels later in the day at 7½c and 8c f.a.s. Eastern ports. Interest in yellow grease also revived from the same directions and 5½c Chicago basis was bid for selected productions, although some offerings were available late in the day and were unsold.

No appreciable change was indicated Tuesday; however, on Wednesday, export business accelerated and fancy tallow sold at 9¼@9½c, delivered the Eastern seaboard. With the offerings of acceptable choice white grease on the slow side, bids were upped and additional tanks worked to the East at 8¼@8½c. Late in the day, 6c f.o.b. Chicago was bid for yellow grease, and a few tanks were reported to have sold at 6½c f.a.s. Eastern seaboard.

Practically the entire support of the market stemmed from export directions as the domestic interest was confined to a few consumers and a very limited range of types of materials, with choice white grease the principal grade on inquiry, having bids in the 7@7½c price range.

Big soap buying interest continues on the sidelines and without indication as to when they may resume. Movement of the end products remains slow,

## EASTERN BY-PRODUCTS MARKET

New York, July 26, 1951

Dried blood was quoted Thursday at \$6@7 per unit of ammonia. Low test wet rendered tankage moved at \$6@6.50 per unit of ammonia, and high test tankage sold at \$6@6.50. Dry rendered tankage sold at \$1.70 per protein unit.

with large inventories reported on hand in the various channels of trade.

**TALLOW:** Quotations (carlots delivered usual consuming points) Thursday were: Edible tallow, 10@10½c; fancy, 8¼@9c; choice, 8½@8¾c; prime, 8½@8¾c; special, 7c; No. 1, 6@6¼c; No. 3, 5½@6c; No. 2, 4¼@4½c.

**GREASES:** Thursday quotations were: Choice white grease, 7½@8c; A-white, 6¼c; B-white, 6c; yellow, 5½@6c; house, 5@5½c; brown, 3½@3¾c; brown (25 acid), 4@4¼c.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, July 26, 1951)

### Blood

	Unit
Unground, per unit of ammonia.....	\$8.75 @ 7.00n

### Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test .....	\$87.50n
High test .....	\$7.25n
Liquid stick tank cars .....	3.00

### Packinghouse Feeds

50% meat and bone scraps, bagged..	Carlots, per ton
50% meat and bone scraps, bulk....	\$105.00
55% meat scraps, bulk .....	95.00
60% digester tankage, bulk .....	110.00
60% digester tankage, bagged .....	100.00 @ 110.00
80% blood meal, bagged .....	100.00
60% standard steamed bone meal, bagged .....	85.00

### Fertilizer Materials

High grade tankage, ground, per unit	
ammonia .....	\$6.25
Hoof meal, per unit ammonia .....	7.50

### Dry Rendered Tankage

	Per unit Protein
Cake .....	\$1.75 @ 1.85
Expeller .....	1.75 @ 1.85

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed) .....	\$2.50
Hide trimmings (green, salted) .....	1.75 @ 2.00
Cattle jaws, skulls and knuckles, per ton .....	60.00 @ 65.00
Pig skin scraps and trimmings, per lb. ....	7

### Animal Hair

Winter coil dried, per ton .....	\$115.00 @ 120.00
Summer coil dried, per ton .....	\$95.00 @ 100.00
Cattle switches, per piece .....	6 @ 6½
Winter processed, gray, lb. ....	13½ @ 14½
Summer processed, gray, lb. ....	9 @ 10

n—nominal.  
\*Quoted delivered basis.

## VEGETABLE OILS

Wednesday, July 25, 1951

After starting out in a hesitant way early this week, the major vegetable oils continued to advance and by mid-week were definitely stronger than they have been for some time. Trading at no time could be described as heavy, but as the markets advanced a little it became plain that there were insufficient offerings to match the increasing buying interest.

On Monday, a few tanks of July shipment oil moved at 14c after 13¾c had been paid earlier; 14c was bid for more. Some August oil cashed at 13¾c and offerings were raised to 13¾c and 14c. September was reported sold and bid at 13¾c and October-December was quoted at 13¾@13¾c. A little old crop cottonseed oil sold at 13¾c in Texas and S.E. trade was reported at 14c. Corn oil moved at 14c, unchanged, and peanut oil, slightly stronger because of the government's withdrawal of offerings, was quoted at 16¼c.

Spot soybean oil sold at 14c and at 14¼c on Tuesday; first half of August shipment was reported on a 14¼c basis and straight August at 14c. First half of September traded at 13¾c and there was further buying interest at that level. Texas cottonseed oil sold in a small way at 14c and October-December Valley oil was held on the same basis. Corn oil continued at 14c in a quiet and featureless market and peanut oil was quoted 16¼@16½c. Coconut oil was quoted nominally at New York at 13c.

Prices moved higher on Wednesday with July and August soybean oil moving in a limited way at 14½c. First half September sold at 14½c and 14¼c and the straight month at 14c and 14½c. There was interest in fall delivery oil at 13¾c. A few tanks of July-August cottonseed oil traded in Texas at 14½c and Valley and Southeast were quoted nominally ¼c higher. Corn oil traded at 14½c and peanut oil at 16¼c.

**COTTONSEED OIL:** Texas oil traded

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at midweek at 14 $\frac{1}{4}$ c and Valley and Southeast were quoted nominally at 14 $\frac{1}{4}$ c. Cottonseed oil futures market quotations at New York were:

#### MONDAY, JULY 23, 1951

	Open	High	Low	Close	Pr. Close
Sept. ....	16.04	16.04	15.80	15.84	15.98
Oct. ....	15.68	15.70	15.48	15.55	15.66
Nov. ....	15.81	15.85	15.43	15.51	15.61
Jan. ....	15.58	15.49	15.48	15.40	15.45
Mar. ....	15.88	15.68	15.45	15.49	15.61
May ....	15.60	15.52	15.40	15.43	15.56
July ....	15.45	.....	.....	15.30	15.40
Sept. ('52) ..	14.35	.....	.....	14.40	14.33
Oct. ('52) ..	14.25	.....	.....	14.10	14.25

Sales: 149 lots.

#### TUESDAY, JULY 24, 1951

Sept. ....	15.85	16.35	15.85	16.30	15.84
Oct. ....	15.60	15.98	15.60	15.97	15.55
Nov. ....	15.59	15.91	15.58	15.90	15.51
Jan. ....	15.60	15.60	15.60	15.85	15.40
Mar. ....	15.56	15.96	15.60	15.93	15.49
May ....	15.50	15.87	15.55	15.85	15.43
July ....	15.40	.....	.....	15.65	15.30
Sept. ('52) ..	14.40	.....	.....	14.90	14.40
Oct. ('52) ..	14.30	.....	.....	14.80	14.10

Sales: 562 lots.

#### WEDNESDAY, JULY 25, 1951

Sept. ....	16.30	16.84	16.30	16.78	16.30
Oct. ....	16.05	16.38	16.05	16.36	15.97
Nov. ....	15.95	16.29	15.95	16.28	15.90
Jan. ....	15.93	.....	.....	16.26	15.85
Mar. ....	16.05	16.22	16.05	16.30	15.93
May ....	15.90	16.30	16.00	16.25	15.85
July ....	15.85	.....	.....	16.15	15.65
Sept. ('52) ..	14.85	.....	.....	15.00	14.90
Oct. ('52) ..	14.70	.....	.....	14.90	14.90

Sales: 368 lots.

#### THURSDAY, JULY 26, 1951

Sept. ....	16.80	17.80	16.70	17.52	16.78
Oct. ....	16.35	17.28	16.21	16.90	16.36
Nov. ....	16.28	17.13	16.12	16.80	16.28
Jan. ....	16.20	.....	.....	16.26	16.26
Mar. ....	16.20	17.15	16.19	16.81	16.30
May ....	16.20	17.10	16.40	16.70	16.25
July ....	16.05	.....	.....	16.69	16.15
Sept. ('52) ..	14.80	.....	.....	15.75	15.00
Oct. ('52) ..	14.70	.....	.....	15.00	14.90

Sales: 1,065 lots.

\*Bid.

**SOYBEAN OIL:** The midweek quo-

tation of 14 $\frac{1}{4}$ c was about 5c over a week earlier.

**PEANUT OIL:** Wednesday's quotation of 16 $\frac{1}{4}$ c represented a 1c advance over the preceding week.

**CORN OIL:** Steadiness continued in this market with the price rising to 14 $\frac{1}{4}$ c.

**COCONUT OIL:** The latest quotation was 12c nominal, Pacific Coast.

### Philippine Copra Exports Increased

Philippine copra and coconut oil exports during the first half of 1951 exceeded the shipments in the same period of 1950 by nearly 50 per cent, according to the Office of Foreign Agricultural Relations. During the first six months of this year, 898,069,760 lbs. of copra and coconut oil, on a copra equivalent basis, were shipped, while in the same period a year ago, exports amounted to 595,313,600 lbs. June copra shipments totaled 116,206,720 lbs. and coconut oil exports amounted to 13,518,400 lbs. The United States, Venezuela and the Netherlands were the principal recipients of these shipments during the month.

### U. S. FATS AND OILS IMPORTS

In the first five months of 1951 imports of fats and oils by the United States was estimated at 605,102,000 lbs. compared with 457,086,000 lbs. im-

ported during the same period of 1950. The Office of Foreign Agricultural Relations reported that the 1951 January-May total was an increase of nearly one-third the volume of imports in the same period a year ago. Total imports for the first five months of 1951:

	Jan.-May 1951	Jan.-May 1950
Babassu kernels, lbs. ....	18,069,000	33,293,000
Babassu oil, lbs. ....	16,911,000	1,676,000
Castor beans, lbs. ....	86,418,000	107,589,000
Castor oil, lbs. ....	46,115,000	15,270,000
Linseed oil, lbs. ....	3,000	66,000
Copra, short tons ....	212,001	161,087
Coconut oil, lbs. ....	64,131,000	40,776,000
Oilseeds oil, lbs. ....	8,566,000	2,748,000
Olive oil:		
Edible, lbs. ....	27,888,000	24,570,000
Inedible, lbs. ....	3,717,000	865,000
Palm oil, lbs. ....	28,868,000	16,633,000
Sesame seed, lbs. ....	9,062,000	5,088,000
Tsunu kernels, lbs. ....	4,967,000	9,560,000
Tung oil, lbs. ....	20,170,000	29,894,000
Sesame oil, edible, lbs. ....	40,600	206,000
Rapeseed oil, denatured, lbs. ....	4,213,000	1,464,000
Herring oil, lbs. ....	8,774,000	6,065,000
All others ....	51,897,000	29,575,000
Total as oil, lbs. ....	605,102,000	457,086,000

### VEGETABLE OILS

Wednesday, July 25, 1951

Crude cottonseed oil, carloads, f.o.b. mills	14 $\frac{1}{4}$ c
Valley	14 $\frac{1}{4}$ c
Southeast	14 $\frac{1}{4}$ c
Texas	14 $\frac{1}{4}$ c
Corn oil in tanks, f.o.b. mills	14 $\frac{1}{4}$ c
Soybean oil, Decatur	14 $\frac{1}{4}$ c
Peanut oil, f.o.b. Southern Mills	16 $\frac{1}{4}$ c
Coconut oil, Pacific Coast	12c
Cottonseed foots	
Midwest and West Coast	2 $\frac{1}{2}$ 2 $\frac{1}{4}$ c
East	2 $\frac{1}{2}$ 2 $\frac{1}{4}$ c

n=asked. n=nominal.

### OLEOMARGARINE

Wednesday, July 25, 1951

White domestic vegetable	29
White animal fat	29
Milk churned pastry	28
Water churned pastry	27

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# HIDES AND SKINS

New allocations set at 85 per cent—Trading period opens Monday—Main question is whether tanners will use all of their allocations—Leather markets weak and dull; indications show that hides will sell lower.

## CHICAGO

**PACKER HIDES:** The depressed condition of leather markets, mentioned so frequently in recent weeks, continues unchanged. Hope that government buying might alleviate the situation waned, as recent orders were, for the most part, covered by combination shoe and tanning companies, with the result that most tanner holdings are about unchanged.

With leather not moving and with holdings comparatively high, tanners are projecting the idea that the only way they can enter the market during the coming allocation period, is by the attraction of price concessions. It is their opinion that lower prices all along the line, from hides to the finished product, will be needed to get movement started again.

Packers, on their part, are talking scarcity and on this basis have indicated that they will be firm in their price ideas. The scarcity, which to some

extent is true in their case, stems from their reduced kill, sales made into the future during the last allocation period, and to a small extent from recent flood losses.

Conjecture as to which of these opposing ideas will win out in the packer market is mixed, but there is no doubt that in the outside markets the tanners hold the "whip hand."

Late last week and early this week, talk of subsidizing hide imports created a considerable commotion in trade circles. Higher imports and the weakness in leather was and is resulting in a lower price structure for imported hides. There was some talk of subsidizing imports to keep them from being diverted to other countries; practically everyone in the hide and leather industry raised such an outcry that it appears as though this idea will be temporarily shelved.

**CALFSKINS, KIPSKINS:** Recent declines in calfskins were reflected in lower calf leather sales again this week. Some are of the opinion that the shake-down in this market has about run its course and that a steady market can be anticipated. Kipskins, of course, continue to offer a problem as their decline has been more or less on a nominal basis. In addition, a seasonal upturn in

their supply is in the offing. There is reason to believe that this increase will be higher than in recent years, because of the influence price control has had on cattle shippers.

**SMALL PACKER-COUNTRY-WEST COAST:** The largest hide holdings are in these directions, attracting the attention of the industry. It is here that the bulk of the trading will materialize. Tanners determined to buy hides lower in the face of lower leather markets. That prices will be lower is no longer the question. The question is, "how much lower?"

Already hides above 50 lbs. and from good points have been sold, "on the cuff basis," at prices 1c below the ceiling and more are available with equal and even larger discounts indicated. Country and butcher hides are offered at prices 5@6c under the ceilings in table 1. Even at such discounts, interest is lacking. Light hides, from good points, are alone in resisting the downward trend.

**SHEEPSKINS:** After several weeks of consistently lower shearing prices, it appeared this week as though the market was steady at present levels. There were some reports of No. 1 shearlings selling at \$3, but at the close of the week the market was \$3.50, with both interest and trade at that figure.

The No. 2 and No. 3 shearlings became increasingly scarce, and these, too, were about steady. Packers continue to process the majority of their clips, so this market is quoted steady, \$4 nominal basis. Mixed truck clips and

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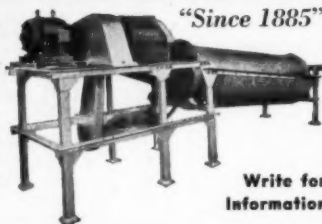
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## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week
	Week ended	Previous Week	
Nat. str.	July 28, 1951	1950	
Hvy. Texas	33 6@30 1/2	33 6@30 1/2	30 6@30 1/2
Hvy. str.	30*	30*	27
Hvy. butt.	30*	30*	27
brand'd str.	29 1/2*	29 1/2*	26n
Hvy. Col. str.	37*	37*	31
Ex. light Tex.	34*	34*	27 1/2@23
str.	34*	34*	30 6@30 1/2
Brand'd cows	36 6@37*	36 6@37*	31 6@31 1/2
Hy. nat. cows	24*	24*	20 6@20 1/2
Nat. bulls	23*	23*	19 6@19 1/2
Brand'd bulls	55	55	67 1/2@72 1/2
Calfskins, Nor.	55n	55n	52 1/2
Kips, Nor.	52 1/2n	52 1/2n	52 1/2
Nat. 15/25			
Kips, Nor.			
branded			

## SMALL PACKER HIDES

STERS AND COWS:	
70 lbs. and over	28 1/2*
35-50 lbs.	27 1/2*
Bulls 58/over	23*

Subtract 1/4c from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, flat for No. 1's and No. 2's.

## SMALL PACKER SKINS

Calfskins under	
15 lbs.	40@ 50
Kips, 15/30	46n
Slunks, regular	2.00@2.50n
Slunks, hairless	90*

## SHEEPSKINS, ETC.

Pkr. shearlings	3.50	3.50	3.15
Dry Pelts	50n	50n	35@ 36
Horsehides			
untrad.	15.00@16.00	16.00n	12.00@12.25

n—nominal. \*Ceiling price under Regulation 2, Revision 1.

The National Provisioner—July 28, 1951

No. 1's, some question of quality, was rumored to have sold \$3. Late last week car No. 1's sold \$3.25. This week couple cars 1's sold \$3.50 and mixed car 2's and 3's sold \$2.25 and \$1.75.

### N. Y. HIDE FUTURES

MONDAY, JULY 23, 1951				
	Open	High	Low	Close
July .....	29.50b	.....	.....	29.50b
Oct. ....	25.50b	.....	.....	26.50b
Sales: None.				
TUESDAY, JULY 24, 1951				
July .....	29.50b	.....	.....	29.50b
Oct. ....	25.50b	.....	.....	26.50b
Sales: None.				
WEDNESDAY, JULY 25, 1951				
July .....	29.50b	.....	.....	29.50b
Oct. ....	25.50b	.....	.....	26.50b
Sales: None.				
THURSDAY, JULY 26, 1951				
July .....	29.50b	.....	.....	29.50b
Oct. ....	25.50b	.....	.....	26.50b
Sales: None.				
FRIDAY, JULY 27, 1951				
July .....	29.50b	.....	.....	29.50b
Oct. ....	25.50b	.....	.....	26.50b
Sales: None.				

b-bid. n-nominal.

### Corn-Hog Ratio at Chicago

The corn-hog ratio for barrows and gilts at Chicago for the week ended July 21, 1951, was 12.7, according to the U.S. Department of Agriculture. This ratio increased slightly from the 12.5 ratio reported for the previous week, but was not as favorable as the 15.0 ratio in the same week a year ago. These ratios were based on No. 3 yellow corn selling for \$1.773 per bu. in the week ended July 21, \$1.794 per bu. a week earlier, and \$1.558 per bu. in 1950. Barrows and gilts sold for \$22.51, \$22.37 and \$23.33 per cwt. in the three weeks, respectively.

### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 21, 1951, were 3,553,000 lbs.; previous week, 4,235,000 lbs.; same week 1950, 5,427,000 lbs.; 1951 to date, 149,993,000 lbs.; same period 1950, 168,440,000 lbs.

Shipments for the week ended July 21 totaled 2,875,000 lbs.; previous week, 3,771,000 lbs.; corresponding week 1950, 3,907,000 lbs.; this year to date, 122,975,000 lbs.; corresponding period, 1950, 129,131,000 lbs.

### U.S. Agricultural Imports, Exports in May Exceed '50

United States agricultural exports during May, the eleventh month of the fiscal year, amounted to \$353,507,000, an increase from the \$233,982,000 in the same month last year. Agricultural products constituted 26 per cent of the total exports during May compared with 29 per cent of the total last year. Large increases in the export of lard, tallow, shelled peanuts, soybeans and soybean oil were noted in comparison with a year ago. Lard exports during the month were valued at \$14,213,000 compared with \$3,857,000 in May, 1950 and the shipment of 265,370,000 lbs. of soybeans valued at \$15,989,000 during the month, rose above the 137,288,000 lbs. valued at \$6,426,000 exported a year ago.

Agricultural imports in May were valued at \$452,234,000 compared with the \$278,925,000 imported in May last year. The May, 1951 imports jumped 62 per cent over a year ago. Agricultural products made up 48 per cent of the total import of all commodities this May, whereas they constituted 43 per cent of the total in the preceding year. Canned beef and hides and skins showed slight increases from a year before while other copra and coconut oil decreased slightly. Imports of agricultural products in May 1951, exceeded the value of exports by \$98,727,000 while during the same month last year, imports exceeded exports by \$44,943,000.

### CHICAGO PROV. SHIPMENTS

Provision shipments, by rail from Chicago with comparisons were quoted as follows:

	Week July 21	Previous Week	Cor. Week 1950
Cured meats, pounds .....	26,350,000	17,361,000	24,712,000
Fresh meats, pounds .....	21,914,000	23,003,000	25,333,000
Lard, pounds ...	5,494,000	7,102,000	4,768,000

## WEEK'S CLOSING MARKETS

### FRIDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$23.75; the average \$20.55. Provisions prices were quoted as follows: Under 12 pork loins, 47@49; 10/14 green skinned hams, 51@52; Boston butts, 46½@47; 16/down pork shoulders, 39@39½; 8/12 fat backs, 12½@12¾; regular pork trimmings, 22½; 18/20 D.S. bellies, 24¼@25; 4/6 green picnics, 39; 8/up green picnics, 30@30½.

P.S. loose lard was quoted at 16.00 and P.S. lard in tierces at 16.75 nominal.

### Cottonseed Oil

Closing cottonseed oil futures at New York were quoted as follows: Sept. 17.35-41; Oct. 16.95-96; Dec. 16.89-96; Jan. 16.87 bid, 17.00 asked; Mar. 16.95; May 16.82 bid, 16.85 asked, July 16.75 bid; and Sept. 15.90 bid. Sales totaled 756 lots.

### SALABLE AND DRIVEN-IN RECEIPTS AT 65 MARKETS

The USDA reports the total salable and driven-in receipts at 65 public markets in June, 1951:

	TOTAL SALABLE RECEIPTS*	
	June 1951	June 1950
Cattle .....	826,412	1,103,177
Calves .....	244,002	305,734
Hogs .....	2,069,933	1,890,263
Sheep .....	528,302	716,497
	TOTAL DRIVEN-IN RECEIPTS	
	June 1951	June 1950
Cattle .....	787,028	1,025,440
Calves .....	262,873	316,301
Hogs .....	2,336,783	2,112,639
Sheep .....	512,499	610,915

\*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 65 public markets constituted the following percentages of total June receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 76.7; calves, 84.0; hogs, 81.9, and sheep, 53.3. These percentages compared with 77.9, 79.4, 81.5 and 50.6 per cent in June, 1950.

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# LIVESTOCK MARKETS

## Weekly Review

### June Hog Kill Exceeds 1950, 5-Year Average

Hog slaughter during June continued far above both a year ago and the five-year average and was the largest for the month with the exception of the war years of 1943 and 1944. In contrast, cattle and calf slaughter fell to their lowest levels since June, 1946 and dropped 20 per cent under the 1946-50 average for the month. Although sheep and lamb kill showed substantial gains from the previous month, total kill for this class was at its lowest ebb since 1918, the U. S. Department of Agriculture reported.

The 786,861 cattle killed in June dropped 20 per cent under May, 26 per cent below June, 1950, and 20 per cent under the five-year average. The January-June cumulative slaughter of 5,678,861 head slipped 9 per cent below a year ago and 8 per cent under the average.

June calf slaughter dropped 2 per cent from May, as only 406,000 head were killed in the month. The present amount dropped 16 per cent from June a year ago and 20 per cent from the 1946-50 average. Slaughter of 2,480,777 calves in the first half of 1950 showed losses of 16 per cent from the corresponding period a year ago and 21 per cent from the June average.

Although the 4,699,805-head hog kill in the month fell 5 per cent below May, the present total rose 13 per cent over June, 1950 and jumped 30 per cent above the five-year average for the month. The 30,501,126 hogs slaughtered in the first six months of this year represented a 9 per cent increase from the corresponding period a year ago and a 23 per cent gain from the average.

Sheep and lamb kill during the month reached 810,752 head, which was an increase of 23 per cent from May. However, the kill in this class lagged

20 per cent behind June 1950 and was 34 per cent under the five-year average. Slaughter of 4,660,581 sheep and lambs

during the January-June period this year fell 18 per cent below last year and 37 per cent below the average for the month.

Livestock slaughter under federal inspection during June, 1951, by stations, was reported by the U. S. Department of Agriculture as shown in the following table:

#### FEDERALLY INSPECTED SLAUGHTER

CATTLE	
	1951
January	1,159,942
February	887,448
March	964,616
April	894,485
May	985,509
June	786,861
July	1,070,104
August	1,183,844
September	1,185,903
October	1,180,857
November	1,100,693
December	1,100,693

CALVES	
	1951
January	433,247
February	374,435
March	447,333
April	405,642
May	414,100
June	406,000
July	442,721
August	454,247
September	488,119
October	515,199
November	504,875
December	445,262

HOGS	
	1951
January	6,884,153
February	4,159,167
March	5,116,788
April	4,988,750
May	4,952,493
June	4,699,805
July	5,314,459
August	5,625,541
September	4,187,316
October	5,101,844
November	5,144,076
December	5,777,201

SHEEP AND LAMBS	
	1951
January	1,067,817
February	739,863
March	738,062
April	626,862
May	857,235
June	810,752
July	959,738
August	1,076,458
September	1,062,066
October	1,060,588
November	969,295
December	915,074

#### — YEAR TO DATE —

	1951
Cattle	5,678,861
Calves	2,480,777
Hogs	30,501,126
Sheep	4,660,581

	Cattle	Calves	Hogs	Sheep & Lamb
NORTH ATLANTIC				
New York, Newark, Jersey City	29,518	43,547	183,336	158,900
Baltimore, Phila.	19,319	6,573	110,768	5,113

NORTH CENTRAL	
Cinti., Cleve., Indpls.	30,416
Chicago area	67,377
St. Paul-Wis.	59,285
St. Louis area <sup>2</sup>	27,023
St. Louis	31,527
Omaha	66,434
Kansas City	32,995

Iowa and S. Minn. <sup>3</sup>	28,191	15,192	628,156	54,353
SOUTHEAST <sup>1</sup>	15,174	14,744	60,749	230
S. CENTRAL	52,915	17,089	264,264	121,854
WEST <sup>2</sup>	33,735	1,171	62,951	32,910
ROCKY MOUNTAIN <sup>2</sup>	79,134	11,839	126,565	120,498
PACIFIC <sup>1</sup>	563,023	258,112	3,440,134	678,991
Total 32 centers	223,838	147,888	1,259,071	131,761

All other stations	786,861	406,000	4,699,805	810,752
Grand Total—June	985,509	414,100	4,952,493	657,235
Grand Total—May	985,547	510,537	3,620,704	1,237,105
Av. June 5-yr. (1946-1950)	5,678,861	2,480,777	30,501,126	4,660,581

Total Jan.-June 5-yr. (1946-50)	6,187,927	3,134,125	24,588,513	7,341,996
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Other animals slaughtered during June, 1951: Horses, 29,472; goats, 5,413; June, 1950: Horses, 23,720; goats, 1,805.

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis.

<sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn.

<sup>3</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. Includes Denver, Colorado, Ogden and Salt Lake City, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, July 25, were reported by the Production and Marketing Administration as follows:

HOES: (Quotations based on hard hogs)

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

### BARROWS & GILTS:

Choice:

120-140 lbs. ...	\$17.25-19.75	\$16.00-19.00	\$.....	\$.....	\$.....
140-160 lbs. ...	19.25-21.00	18.50-21.75	.....	19.75-21.00	.....
160-180 lbs. ...	20.75-22.50	21.50-22.75	.....	20.75-21.75	.....
180-200 lbs. ...	22.25-22.60	22.50-23.15	.....	21.75-22.25	22.25-22.50
200-220 lbs. ...	22.50-22.60	22.75-23.15	.....	21.75-22.25	22.25-22.50
220-240 lbs. ...	22.00-22.60	22.25-23.00	.....	21.75-22.25	22.25-22.50
240-270 lbs. ...	21.00-22.25	21.50-22.50	.....	21.25-22.00	21.00-22.25
270-300 lbs. ...	20.25-21.25	20.25-21.75	.....	20.50-21.50	20.25-21.25
300-330 lbs. ...	19.25-20.50	19.50-20.50	.....	19.00-20.75	20.25 only
330-360 lbs. ...	18.75-19.50	19.00-19.75	.....	19.00-20.75	20.25 only

Medium:

160-220 lbs. ...	19.00-22.25	19.50-21.75	.....	19.25-21.75	.....
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### BOWS:

Choice:

270-300 lbs. ...	18.75-19.00	19.75-20.50	.....	19.75-20.25	18.25-20.00
300-330 lbs. ...	18.75-19.00	19.25-20.00	.....	19.75-20.25	18.25-20.00
330-360 lbs. ...	18.50-19.00	18.50-19.50	.....	19.25-19.75	18.25-20.00
360-400 lbs. ...	17.50-18.75	18.00-18.75	.....	18.50-19.00	18.25-20.00
400-450 lbs. ...	17.00-18.25	17.50-18.00	.....	17.75-18.75	16.50-18.50
450-550 lbs. ...	16.00-17.75	16.75-17.50	.....	17.00-18.00	16.50-18.50

Medium:

250-500 lbs. ...	15.50-18.50	15.50-19.00	.....	16.00-19.75	.....
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### SLAUGHTER CATTLE AND CALVES:

STEERS:

Prime:

700-900 lbs. ...	35.50-37.00	35.75-37.50	.....	35.50-37.25	35.75-37.25
900-1100 lbs. ...	35.75-37.50	36.00-38.50	.....	36.00-38.00	36.00-37.50
1100-1300 lbs. ...	36.00-38.00	36.50-39.00	.....	36.50-38.25	36.25-38.00
1300-1500 lbs. ...	36.00-38.00	36.75-39.00	.....	36.50-38.25	36.50-38.00

Choice:

700-900 lbs. ...	33.00-35.75	33.25-36.00	.....	33.25-36.00	34.25-36.00
900-1100 lbs. ...	33.50-36.00	33.75-36.50	.....	33.25-36.25	34.50-36.25
1100-1300 lbs. ...	34.00-36.00	34.25-36.75	.....	33.50-36.50	34.50-36.50
1300-1500 lbs. ...	34.25-36.00	34.50-36.75	.....	33.75-36.50	35.00-36.50

Good:

700-900 lbs. ...	30.50-33.00	30.75-33.75	.....	30.00-33.25	31.25-34.50
900-1100 lbs. ...	31.00-33.50	31.00-34.25	.....	30.50-33.50	31.50-34.50
1100-1300 lbs. ...	31.50-34.25	31.25-34.50	.....	31.00-33.75	31.50-35.00

Commercial,

all wts. ....	27.50-31.50	28.00-31.25	.....	27.00-31.00	27.00-31.50
Utility, all wts. ....	26.00-27.50	26.50-28.00	.....	25.00-27.00	24.00-27.00

### HEIFERS:

Prime:

600-800 lbs. ...	35.50-37.00	35.25-37.25	.....	35.25-36.25	34.50-36.50
800-1000 lbs. ...	35.75-37.00	35.50-38.25	.....	35.25-36.50	34.50-36.50

Choice:

600-800 lbs. ...	33.00-35.50	33.00-35.50	.....	32.50-35.25	33.00-34.50
800-1000 lbs. ...	33.50-35.75	33.50-35.50	.....	32.50-35.25	33.00-34.50

Good:

500-700 lbs. ...	30.50-33.50	30.25-33.50	.....	29.75-32.50	31.00-33.00
700-900 lbs. ...	31.00-33.50	30.75-33.50	.....	29.75-32.50	31.00-33.00

Commercial,

all wts. ....	27.00-31.00	27.00-30.75	.....	27.00-29.75	26.50-31.00
Utility, all wts. ....	25.00-27.00	24.00-27.00	.....	24.50-27.00	23.00-26.50

### COWS (All Weights):

Commercial ....	26.00-30.00	26.50-30.00	.....	26.50-29.00	27.00-29.00
Utility ....	23.00-26.00	21.75-26.00	.....	22.00-26.50	22.00-27.00
Can. & cut. ....	17.50-23.00	18.50-23.00	.....	18.00-22.00	16.00-22.00

### BULLS (Yrds. Excl.) All Weights:

Good ....	.....	30.00-30.50	.....	28.00-29.25	28.50-29.50
Commercial ....	28.00-29.50	28.75-30.50	.....	28.75-29.50	27.50-29.00
Utility ....	26.00-28.00	26.25-28.75	.....	26.00-28.75	25.00-27.50
Cutter ....	23.00-26.00	24.00-26.25	.....	23.00-26.00	22.00-25.00

### VEALERS (All Weights):

Choice & prime. ....	35.00-38.00	36.00-37.00	.....	32.00-36.00	34.00-37.00
Com'l & good. ....	28.00-35.00	29.00-36.00	.....	27.00-32.00	27.00-34.00

### CALVES (500 Lbs. Down):

Choice & prime. ....	32.00-36.00	32.00-37.00	.....	30.00-35.00	32.00-35.00
Com'l & good. ....	28.00-32.00	27.00-33.00	.....	27.00-30.00	27.00-32.00

### SHEEP AND LAMBS:

SPRING LAMBS:

Choice & prime* ....	31.00-31.50	31.00-32.00	.....	31.00-32.25	31.50-32.25
Good & choice* ....	29.50-31.00	30.00-31.50	.....	29.50-31.00	30.00-31.00

EWES (Shorn):

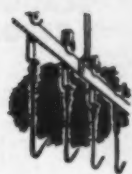
Good & choice* ....	12.00-15.00	13.00-15.00	.....	13.75-15.50	15.00-16.00
Cull & utility* ....	9.00-12.00	10.50-13.50	.....	9.00-13.50	10.00-15.00

\*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

\*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

Kansas City market closed due to flood conditions.

## Clean, De-rust and Rust-proof



## 500 Trolleys in 1 Hour

**H**ERE'S HOW: Just soak trolleys in a solution of Oakite Composition No. 22 to remove fat and oil deposits. Rinse. Soak in Oakite Compound No. 84-M solution to remove rust and other corrosion. Rinse. Dip in paraffin oil. That's all. No time wasted tumbling or scrubbing. No danger of hook damage, no loss of weight.

**F**REE DATA, including schematic drawing of tank installation, sent on request. Write Oakite Products, Inc., 20A Thames St., New York 6, N. Y.

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**OAKITE**  
MATERIALS • METHODS • SERVICE

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**HYDRAULIC  
FROZEN MEAT SLICER**

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ORK • BEEF • VEAL • LAMB • SMOKED MEAT

RY SAUSAGE • VACUUM COOKED MEATS • LAM

THE RATH PACKING CO., WATERLOO, IOWA

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending July 21:

CATTLE	Week ended July 21	Prev. Week	Cor. Week 1950
Chicago	11,474	15,425	21,240
Kansas City	16,170	15,960	21,329
E. St. Louis	5,801	6,364	6,730
St. Joseph	6,165	6,161	8,012
Sioux City	6,059	8,574	11,172
Wichita	3,015	2,064	3,693
New York & Jersey City	8,437	9,085	6,728
Oklahoma City	6,200	6,158	5,893
Cincinnati	2,972	4,369	4,325
Denver	8,750	3,288	...
St. Paul	8,470	8,662	17,224
Milwaukee	2,158	2,479	4,768
Total	85,686	89,119	129,228

HOGS	Week ended July 21	Prev. Week	Cor. Week 1950
Chicago	33,745	38,011	36,792
Kansas City	44,706	39,979	28,476
Omaha	12,883	22,880	24,497
E. St. Louis	28,920	22,640	17,861
St. Joseph	24,540	20,262	15,839
Sioux City	8,696	6,773	6,672
Wichita	36,291	39,073	31,244
New York & Jersey City	9,915	9,962	8,266
Oklahoma City	9,339	13,523	12,137
Cincinnati	9,804	8,725	...
Denver	27,243	29,021	35,163
St. Paul	4,119	4,226	4,389
Milwaukee	249,207	254,114	232,741

SHEEP	Week ended July 21	Prev. Week	Cor. Week 1950
Chicago	2,882	2,884	2,992
Kansas City	7,658	8,854	8,929
Omaha	3,429	5,499	8,798
E. St. Louis	6,903	7,275	7,158
St. Joseph	3,174	2,760	4,578
Sioux City	1,378	1,002	1,872
Wichita	30,430	38,686	35,897
New York & Jersey City	3,538	7,249	937
Oklahoma City	880	708	106
Cincinnati	8,286	7,728	...
Denver	884	1,000	7,396
St. Paul	155	252	321
Milwaukee	78,097	83,936	87,265

\*Cattle and calves.  
†Federally inspected slaughter, including directs.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including directs.

## BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, July 26, were as follows:

CATTLE:	
Steers, ch. & pr.....	\$36.40@37.60
Steers, com'l & ch....	32.00@35.00
Cows, com'l .....	27.00@29.00
Cows, can. & util....	18.00@25.00
Bulls, util. & com'l....	26.50@31.50
Bulls, h. com. & gd....	31.75@32.00

CALVES:	
Vealers, ch. & prime.	\$36.00@38.00
Com'l & good.....	30.00@35.00
Culls .....	20.00@26.00

HOGS:	
Gd. & ch., 170/230...	\$23.75@24.00
Sows 400/down	19.00@19.50

SPRING LAMBS	Gd. & prime	30.00@31.00
--------------	-------------	-------------

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market, for week ended July 13:

	Cattle	Calves	Hogs*	Sheep
Salable ....	144	1,704	626	475
Total (incl. directs)	4,080	4,833	17,505	22,020
Previous wk.:				
Salable ..	166	1,143	863	585
Total (incl. directs)	5,742	3,184	20,179	18,042

\*Including hogs at 31st street.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS	Cattle	Calves	Hogs	Sheep
July 19	2,327	297	15,440	2,184
July 20	635	791	9,124	1,052
July 21	183	55	3,671	122
July 22	10,400	759	14,433	816
July 23	5,540	483	17,003	1,027
July 24	7,500	300	9,500	1,400
July 25	2,000	200	8,500	800

\*Week so far... 25,440 1,742 49,441 4,043  
Week ago... 29,200 1,742 54,183 8,267  
1950... 30,551 1,540 44,115 7,434  
1949... 32,954 2,017 40,526 7,613  
\*Including 134 cattle, 10,891 hogs and 1,573 sheep direct to packer.

SHIPMENTS	Cattle	Calves	Hogs	Sheep
July 19	1,962	74	2,929	24
July 20	870	...	2,882	47
July 21	376	...	765	43
July 22	4,800	71	3,113	...
July 23	4,416	130	2,526	114
July 24	2,500	...	2,000	...
July 25	4,000	...	1,500	...

Week so far	15,716	201	9,139	114
Week ago	16,379	270	10,282	339
1950	10,480	287	8,472	241
1949	10,540	294	6,900	631

JULY RECEIPTS	1951	1950
Cattle	115,197	126,614
Calves	8,823	7,012
Hogs	240,455	210,304
Sheep	21,991	26,720

JULY SHIPMENTS	1951	1950
Cattle	66,630	43,149
Hogs	46,771	40,227
Sheep	1,008	1,355

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, July 26:

Week ended July 26	Week ended July 19
Packers' purch.	34,328 33,673
Shippers' purch.	12,991 11,983
Total	47,319 45,656

## CANADIAN KILL

Inspected slaughter in Canada, week ended July 14:

CATTLE	Wk. Ended July 14	Same Wk. Last Yr.
Western Canada	11,800	10,725
Eastern Canada	13,261	12,792
Total	25,061	23,517

HOGS	Western Canada <td>24,162 20,986</td>	24,162 20,986
Eastern Canada	41,480 42,923	
Total	65,641 63,909	

SHEEP	Western Canada <td>1,732 2,376</td>	1,732 2,376
Eastern Canada	1,834 3,896	
Total	3,566 6,272	

## LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday July 26, were reported as shown in the table below:

CATTLE:	
Steers, com'l .....	\$32.25 only
Heifers, com'l & gd...	29.00@33.50
Cows, utility .....	24.00@27.25
Cows, can. & cut. ....	20.00@23.75
Bulls, utility & com'l.	27.00@31.00

CALVES: :	
Com'l & good .....	\$28.00@34.00
HOGS:	
Gd. & ch., 220-255 ...	\$23.75@24.50
Sows, med. & ch. ....	17.50@19.00

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 21, 1951, as reported to The National Provisioner:

**CHICAGO**

Armour, 5,012 hogs; Swift, 252 hogs; Wilson, 3,016 hogs; Agar, 8,530 hogs; Shippers, 13,034 hogs; Others, 16,935 hogs.

Total: 11,474 cattle; 1,605 calves; 47,679 hogs; 2,882 sheep.

OMAHA	Cattle	Calves	Hogs	Sheep
Armour	2,546	13,979	1,508	...
Cudahy	3,710	6,819	900	...
Swift	2,062	6,334	1,571	...
Wilson	2,058	4,660	152	...
Cornhusker	604	...	...	...
Engle	42	...	...	...
Gr. Omaha	322	...	...	...
Hoffman	98	...	...	...
Rothschild	388	...	...	...
Roth	1,188	...	...	...
Kingan	1,187	...	...	...
Merchants	44	...	...	...
Midwest	45	...	...	...
Omaha	425	...	...	...
Union	343	...	...	...
Others	14,767	...	...	...
Total	15,671	46,568	4,431	...

E. ST. LOUIS	Cattle	Calves	Hogs	Sheep
Armour	282	508	1,774	1,109
Swift	1,746	2,785	2,775	2,230
Hunter	480	...	2,564	...
Hell	...	...	2,557	...
Krey	...	...	594	...
Laclede	...	...	1,383	...
Selloff	...	...	1,236	...
Total	2,508	3,293	12,883	3,429

ST. JOSEPH	Cattle	Calves	Hogs	Sheep
Swift	2,104	275	11,529	4,709
Armour	738	217	12,104	874
Others	4,098	259	6,151	404
Total	7,450	751	29,784	6,047
Does not include 870 cattle, 5,287 hogs and 1,260 sheep bought direct.	...	...	...	...

SIoux CITY	Cattle	Calves	Hogs	Sheep
Armour	420	3 10,284	1,647	...
Cudahy	3,396	...	9,755	56
Swift	2,042	...	3,420	623
Others	190	...	41	...
Shippers	10,196	...	38 15,389	941
Total	16,246	43	38,709	3,267

WICHITA	Cattle	Calves	Hogs	Sheep
Cudahy	857	329	2,644	1,378
Guggenheim	138	...	...	...
Dunn	...	...	2	...
Ostertag	34	...	835	...
Dold	51	...	31	...
Sundowner	7	...	...	...
Excel	604	...	...	...
Others	583	...	817	617
Total	2,274	329	4,329	1,995

DENVER	Cattle	Calves	Hogs	Sheep
Armour	1,404	...	2,391	3,819
Swift	1,410	44	1,850	2,958
Cudahy	1,216	5	2,423	998
Wilson	969	...	3,854	245
Others	3,785	...	...	...
Total	8,784	238	10,518	8,020

CINCINNATI	Cattle	Calves	Hogs	Sheep
Gall's	...	...	...	196
Kahn's	...	...	...	...
Meyer	...	...	...	...
Schlachter	12	75	...	...
Northeast	...	...	...	...
Others	2,538	584	9,066	3,059
Total	2,550	1,059	9,800	3,255
Does not include 441 cattle and 171 hogs bought direct.	...	...	...	...

FORT WORTH	Cattle	Calves	Hogs	Sheep
Armour	798	1,385	1,315	2,018
Swift	2,474	1,100	1,786	2,662
Blue Bonnet	11	2	...	...
City	397	18	...	...
Rosenthal	98	7	...	5
Total	4,255	2,521	3,103	4,685

## LOS ANGELES

Cattle	Calves	Hogs	Sheep
Armour	79	...	...
Cudahy	607	...	702
Swift	193	219	176
Wilson	248	...	...
Acme	214	113	...
Atlas	302	...	...
Clougherty	148	...	462
Coast	184	...	222
Harman	323	...	...
Loer	...	...	318
Union	50	...	...
United	128	...	189
Others	4,419	483	...
Total	6,585	815	2,000

## OKLAHOMA CITY

Cattle	Calves	Hogs	Sheep
Armour	2,454	400	869 178
Wilson	1,362	380	940 1,000
Others	43	...	908 12
Total	3,859	780	2,717 1,190
Does not include	467 cattle, 1,103 calves, 6,201 hogs and 2,348 sheep bought direct.	...	...

## ST. PAUL

Cattle	Calves	Hogs	Sheep
Armour	2,090	1,415	12,018 425
Bartusch	906	...	...
Cudahy	1,085	693	...
Riffin	914	22	...
Superior	1,614	...	...
Swift	1,861	1,335	15,225 459
Others	3,829	1,075	9,803 305
Total	12,299	4,540	37,046 1,189

## TOTAL PACKER PURCHASES

Week ended July 21*	Prev. week*	Cor. week 1950
Cattle	93,955	104,384 136,657
Hogs	245,265	237,611 241,702
Sheep	40,390	48,474 56,361

\*Totals do not include Kansas City.  
†Totals do not include Denver.

## CORN BELT DIRECT TRADING

Des Moines, Ia., July 26—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:		
160-180 lbs.	.....	\$19.50@21.75
180-240 lbs.	.....	21.50@22.25
240-300 lbs.	.....	20.50@22.25
300-360 lbs.	.....	19.75@21.60
Sows:		
270-360 lbs.	.....	\$19.00@19.75
400-550 lbs.	.....	18.50@18.50

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

This week estimated	Same day last wk. actual
July 20	27,000 25,000
July 21	31,000 28,500
July 22	38,000 34,500
July 23	30,000 50,000
July 24	30,000 49,000
July 25	40,000 29,000

## LIVESTOCK RECEIPTS

Receipts

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending July 21, 1951	8,875	Week ending July 21, 1951	6,875
Week previous	10,423	Week previous	10,270
Same week year ago	11,176	Same week year ago	812
COW:		PORK CURED AND SMOKED:	
Week ending July 21, 1951	999	Week ending July 21, 1951	594,215
Week previous	898	Week previous	593,683
Same week year ago	1,758	Same week year ago	537,272
BULL:		LARD AND PORK FATS†:	
Week ending July 21, 1951	671	Week ending July 21, 1951	58,613
Week previous	405	Week previous	20,377
Same week year ago	1,089	Same week year ago	457,327
VEAL:		LOCAL SLAUGHTER	
Week ending July 21, 1951	9,917	CATTLE:	
Week previous	10,857	Week ending July 21, 1951	5,437
Same week year ago	13,929	Week previous	9,085
LAMBS:		Same week year ago	6,728
Week ending July 21, 1951	17,281	CALVES:	
Week previous	18,793	Week ending July 21, 1951	9,978
Same week year ago	22,945	Week previous	9,354
MUTTON:		Same week year ago	12,436
Week ending July 21, 1951	594	HOGS:	
Week previous	2,738	Week ending July 21, 1951	36,291
Same week year ago	1,559	Week previous	30,073
HOG AND PIG:		Same week year ago	31,244
Week ending July 21, 1951	6,818	SHEEP:	
Week previous	5,580	Week ending July 21, 1951	39,430
Same week year ago	11,109	Week previous	38,686
PORK CUTS: Pounds		Same week year ago	35,897
Week ending July 21, 1951	1,249,656	COUNTRY DRESSED MEATS	
Week previous	1,788,967	VEAL:	
Same week year ago	2,263,935	Week ending July 21, 1951	3,428
BEEF CUTS:		Week previous	3,204
Week ending July 21, 1951	1,444	Same week year ago	3,910
Week previous	67,130	HOGS:	
Same week year ago	67,081	Week ending July 21, 1951	6
VEAL AND CALF CUTS:		Week previous	4
Week ending July 21, 1951	80	Same week year ago	1
Week previous	2,000	LAMB AND MUTTON:	
Same week year ago	69,865	Week ending July 21, 1951	13
LAMB AND MUTTON CUTS:		Week previous	31
Week ending July 21, 1951	603	Same week year ago	21
Week previous	1,338		
Same week year ago	1,338		

†Incomplete.

## WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended July 21 was reported by the U.S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
<b>NORTH ATLANTIC</b>				
New York, Newark, Jersey City	8,437	9,978	36,291	30,430
Baltimore, Philadelphia	5,057	1,793	18,700	1,495
<b>NORTH CENTRAL</b>				
Cincinnati, Cleveland, Indianapolis	9,703	2,420	45,771	9,596
Chicago Area	18,893	5,165	69,839	8,701
St. Paul-Wisc. Group <sup>1</sup>	15,702	10,901	80,062	2,871
St. Louis Area <sup>2</sup>	7,170	7,184	42,452	7,689
Sioux City	2,567	3,944	24,667	3,944
Omaha	16,606	683	56,310	12,063
Kansas City	404	221	221	...
Iowa and So. Minn. <sup>3</sup>	12,299	3,544	156,854	19,893
<b>SOUTHEAST<sup>4</sup></b>	5,983	4,989	11,505	28
<b>SOUTH CENTRAL WEST<sup>5</sup></b>	20,353	9,266	51,580	18,993
<b>ROCKY MOUNTAIN<sup>6</sup></b>	10,008	436	16,112	10,939
<b>PACIFIC<sup>7</sup></b>	20,055	2,147	24,977	28,826
Grand Total	153,035	58,524	635,341	164,189
Total week ago	*161,628	*60,374	*667,119	*165,252
Total same week year ago	207,070	74,467	606,496	198,555

\*REVISED: For week ending July 14, 1951—Rocky Mountain: Cattle 9,276; total 161,628; hogs 16,471; total 667,119; sheep 12,570; total 165,252.

<sup>1</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. <sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colo., Ogden and Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during: June, 1951—Cattle, 71.6; calves, 63.6; hogs, 73.2; sheep and lambs, 83.7.

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended July 20:

	Cattle	Calves	Hogs
Week ending July 20	2,893	1,896	4,437
Week previous	1,856	1,219	5,541
Corresponding week last year	1,962	1,480	4,593

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended July 14 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B <sup>1</sup> Dressed	LAMBS Od. Handyweights
Toronto	\$33.75	\$35.16	\$39.60	\$37.00
Montreal	36.00	37.15	40.61	34.55
Winnipeg	33.64	35.63	37.60	36.00
Calgary	33.26	35.60	38.60	34.82
Edmonton	32.40	36.00	38.00	34.75
Lethbridge	...	...	...	...
Pr. Albert	32.25	35.00	37.10	33.00
Moose Jaw	32.60	34.25	37.10	...
Saskatoon	32.50	36.75	37.10	34.00
Regina	32.45	35.60	37.10	32.00
Vancouver	33.50	35.50	39.85	36.50

\*Dominion government premiums not included.

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- ham pak grease proof
- sylvania cellophane
- special "heat-seal" papers

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# BARLIANT'S



## WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly.

### Sausage & Smokehouse Equipment

3079—GRINDER: Globe, with 7 1/2 HP. motor, excellent cond.	\$ 825.00
3081—GRINDER: Alexander, cap. 6 Ton per hr. with 7 1/2 HP. motor, 3 speeds, 2 sets knives & plates, low & high speed worm, used only 3 months, excellent cond.; less motor	635.00
1894—GRINDER: Boss #101, with 15 HP. motor & recently installed new head	585.00
3550—GRINDER: Buffalo 51-B, with 3 HP. motor, 3 yrs. old	365.00
3061—GRINDER: Robert 250 with 5 HP. motor, knives & plates, good cond.	345.00
3416—MIXER: Buffalo #3, motor drive, 700Z cap., less motor	750.00
3710—MIXER: Buffalo #2, 400Z cap., belt drive	245.00
3657—MIXER: Boss #7, 100Z cap., belt drive	235.00
3685—BROTCUT: Globe #221, 54x24, with extra parts, new in 1944. Special for Immediate Shipment	1350.00
3076—SLICERS: (3) U.S. Model 150-C...ea.	825.00
3077—STEAKMAKER: Federal Model #400, Ser. 210052, in 1944	235.00
3074—STEAK TENDERIZER: Tandem Model ES, 2 belts with rollers, little used	825.00
3075—PATTYMAKER: Hollymatic Model #8, very good cond.	450.00
3073—BAKE OVEN: Larga Supply Oven Co., gas, revolving shelves, 235-65 loaf cap. Bids requested	
3029—BAKE OVEN: Crandall-Petite Revolving, 108 loaf cap., gas fired, motor driven	375.00
3030—MEATSTICK WASHER: Cyl. 55 1/2" lg. with 1 HP. motor, speed reducer	375.00
3073—MEAT TRIMMING TABLE: 5'x13' with removable boards	180.00
3080—MEAT MOLDS: (100) 4"x4"x2 1/2" lg., hot dipped galv.	2.50
3330—HAM & BACON TREES: (40) (NEW) Similar Globe, 3 sta. 38" wd. x 54" high, with trolleys	12.00
3094—DIP TANK: Advance stainless steel (NEW—NEVER USED) Bids requested	

### Lard & Rendering

3083—HOG: Diamond #15, 3x3 opening, 10 HP. motor (NEW), immediate shipment	\$180.00
3084—BLOOD DRYER: Globe Vertical drive, 600Z cap., 17 1/2 HP. motor, used only few hours, like new	1850.00
3050—HYDRAULIC PRESS: Boss #728-A, 150 Ton, complete with hydraulic pump, stainless fittings, (NEW—ORIGINAL CRATES)	3950.00
3023—HYDRAULIC PRESS: Dupps 300 Ton, with pump	1650.00
3076—FILTER PRESS: Ames #221, 24x34, 40 plates, 1 1/4" recessed, like new	1000.00
3744—LARD COOLER: Boss #3, 85 gal. cap., with motor	395.00
3427—KETTLES: (2) Cast iron with agitators, 125 gal. cap., belt driven	375.00
3434—LARD KETTLE: Koch, gas fired, with burner, 75 gal. cap.	295.00

### Miscellaneous

3073—BOILER: Dutton 37 HP., with 48" fire-box, control valve, used with oil or gas, excellent cond., new late 1948	\$2300.00
3180—BOILER: Scotch Marine, 75 HP., 125Z pressure, Leffel, used only 3 yrs.	1750.00
3060—DEHAIRER: Baby Boss, with 7 1/2 HP. motor, excellent cond.	775.00
3063—FILLER: Filler Machine Co., 1 cpl., adjustable up to quart, with agitator, all contact parts stainless steel, like new	695.00
3385—FLAKICER: York DER 10, 1 Ton cap. Special	1000.00
3781—KETTLE: Steam jacketed, outer jacket mild steel, 180 gal. cap., 90Z pressure (NEW)	325.00
3058—KETTLE: Green steam jacketed, 60 gal. cap., with cover	315.00
3334—BAND SAW: (4) De-All, motor driven, (NEW—ORIGINAL CRATES) reduced to	450.00
3080—BAND SAW: Jim Vaughan, motor driven, excellent cond.	295.00

### DISPLAY ROOMS AND OFFICES

1401 W. Pershing Rd. (39th St.)  
U. S. Yards, Chicago 9, Ill.  
CLiffside 4-6900

## BARLIANT & CO.

• New, Used & Rebuilt Equipment  
• Liquidators and Appraisers

## CLASSIFIED ADVERTISING

### EQUIPMENT WANTED

WANTED: 500Z stuffer, model 49B silent cutter, and an 8000Z grinder. W-20, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, New York.

### EQUIPMENT FOR SALE

#### MEAT PACKERS—ATTENTION!

##### RENDERING EQUIPMENT

- 1—Boss 500 ton Curb Press & Pump.
- 1—Boss 150 ton Curb Press.
- 1—Mech. Mfg. Co. 4' x 16' Coker-Melter.

##### STEAM JACKETED KETTLES

- 50—20, 75 & 90 gal. 8/8 clad.
- 60—20 gal. to 1200 gal. Aluminum.
- 4—350, 600 & 800 gal. Dopp Beamless.
- 1—Vertical Steel 1750 gal. closed.
- 3—Vertical Steel 9500 gal. closed, agit.

##### OTHER SELECTED ITEMS

- 73—Aluminum Storage tanks 200 to 300 gals.
- 1—Sperry 30" P & F Aluminum Filter Press.
- 1—Self-Adjusting Carton Gluer-Sealer.
- 1—Davemport #24 Dewaterer, motor driven.

Used and rebuilt Anderson Expellers, all sizes. Send us your inquiries

#### WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.  
14-19 Park Row New York 38, N. Y.  
Phone: Barclay 7-0900

1—Silent Cutter, Boss, 200Z cap., 15 HP. Motor, Self Unloader	\$1000.00
1—Grinder, Boss, 5000Z per hour, Big Hopper, 15 HP; Starter Box	525.00
1—Boss Mixer, Motor Driven, 800Z cap.	350.00
1—Mixer Belt Driven, 200Z cap., no motor	200.00
1—Lard Cooler, 200Z cap., direct driven	225.00
1—Stainless Steel Cook Tank & Cover 5x5x5	450.00
1—Steam jacketed copper cooker & stand, 100 gal. cap.	175.00
1—Ice Breaker with motor	100.00
1—Boiler, 10 HP., new flues	350.00

### Carrell Sales Company

5718 Marmion Le. Cincinnati, Ohio

If you buy these boilers—we both make money!

### LATEST MODEL USED BOILERS

- 1 ea. 5587 Kewanee Firebox, 125Z, ASME, 1943, complete with fittings, asbestos cover, gas burners, controls; like new. 175 HP.
- 1 ea. 60 HP. Erie City Economic, 150Z, with oil burners, stack, return system, etc. Ready to operate. 1942.

### IDEAL FOR LARGE STEAM USER

- 1 ea. 360 HP. (built for 200Z rating) 250Z WP. Cross Drum Water Tube. Like new. Compact unit.

### MANY OTHER BOILERS IN STOCK

#### ADVISE NEEDS

#### United Steel Prod. Co.

Box 4111 Memphis, Tenn.

FOR SALE: NEW Hope Machine Co. Type 15-M Automatic filling machine. For quantities of product up to one quart per stroke. . . . NEW SA-20 20 HP. Ames steam generator. Never used. 100 lbs. pressure. . . . USED two three-basket Zastrow vertical retorts, excellent condition. Ready for immediate shipment.

### J. M. Welch & Co.

Box 329 Framingham, Mass.

FOR SALE: 3" x 3" new ammonia compressors. 4" x 4" new ammonia compressors. New Freon compressors—1 HP. to 3 HP. New all steel lockers. Immediate delivery. Priced to sell. FS-281, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

FOR SALE Link Belt heavy duty slicer. Early model, but serviceable. Complete with 1 HP. motor, starter box and knives. \$150.00 F.O.B. our platform. White Packing Co. Inc., 349 Reid Ave., Brooklyn 33, N.Y.

FOR SALE: 27,000 artificial cellulose casings—3/4" x 10", clear, unprinted, standard stretch, Viking April 1951 production. \$17.50 per thousand, delivered. FS-311, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

### ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pittock and Associates, Glen Riddle, Pennsylvania.

### EQUIPMENT FOR SALE

FOR SALE: Buffalo meat chopper 27", 5 H.P. A.C. motor. Excellent condition. Must sell. FS-208, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

FOR SALE: BUFFALO 32B meat chopper. STUFFER #54. All equipment in excellent condition. Now located in Arizona. Write Huber's Meat Products, Long Prairie, Minn.

FOR SALE: Used hardwood tierces. Ready Foods Canning Corp., 500 N. Dearborn St., Chicago 10, Illinois. Phone Whitehall 4-7545.

### PLANTS FOR SALE

### FOR SALE OR LEASE

Complete new modern meat jobbing and sausage plant near Riverside, California, in ideal progressive area. New building 7000 sq. ft. Land 1508 x 231 ft. Sausage room 1600 sq. ft. Equipment: 4 refrigerators, 2 zero rooms, cold rooms, freezers, 3 insulated trucks, office equipment and plant fully equipped with tools, tracks, decks and machinery, etc. ready to operate. On main highway close to supply and center of lucrative territory. A bargain and ideal for progressive operator. Can be bought or leased on exceptionally reasonable terms. Quick action important. Write, wire or phone

DR. BEN THOMPSON

4251 Main St. Riverside, California  
Telephone Riverside 338

FOR SALE or bonafide LEASE: Small packing plant with killing floor combined. In heart of a city in Texas. All equipment for manufacturing sausage, loaf meats, hams and bacon. Also can be used for poultry plant. Plenty of cold storage space. Reason for selling—wish to retire. Good money maker. For further information write FS-284, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SMALL PLANT for sale. Weekly capacity: 300 hogs; 60 cattle; 10,000 lbs. sausage. 4 smoke houses, 6 acres land, feed yards 400 head. Reason for selling, ill health. Located in the heart of Magic Valley, Idaho. FS-294, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Illinois.

FOR SALE: Small plant and locker boxes in southern Oregon. On 5 acres of ground. Good quota of livestock. Large custom slaughtering and curing business. A good money maker, small overhead. Priced at only \$54,000 for all. Ill health reason for selling. FS-250, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Small rendering plant in Illinois. Good equipment and business. Reasonable. Dissolving partnership. A real opportunity. Write FS-300, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

### BUSINESS OPPORTUNITIES

#### FOR SALE

Growth of small well established business producing pork sausage and bacon of the highest quality is limited due to lack of capital. Located in the east, outside of large city. New model plant with best of equipment. Will sell controlling interest in company and grant lease on plant if desired.

FS-310, THE NATIONAL PROVISIONER  
11 East 44th St. New York 17, N.Y.

## HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

## SAMI S. SVENDSEN

467 SO. DEARBORN ST., CHICAGO 5, ILL.

The National Provisioner—July 28, 1951



# FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE

HAMS • BACON • LARD • DELICATESSEN



PACKERS - PORK - BEEF

**John J. Felin & Co.**

INCORPORATED

4142-60 Germantown Ave.  
PHILADELPHIA 40, PENNA.



Carlots

Barrel Lots

DRESSED BEEF

BONELESS MEATS AND CUTS

OFFAL • CASINGS

**SUPERIOR PACKING CO.**

CHICAGO

ST. PAUL

## SUMMER TIME

IS

## LARD FLAKE TIME

Hydrogenated LARD FLAKES, when added to lard, insure a firm, finished product, a MUST during the hot weather.

Avail yourself of our laboratory facilities, free of charge, for assistance in determining the quantity of LARD FLAKES to be used and methods of operation.

Send for samples . . .

**THE E. KAHN'S SONS CO.**

Cincinnati 25, Ohio

Kirby 4000

## CLASSIFIED ADVERTISING

### POSITION WANTED

PROVISION MANAGER: 22 years' experience with full line packer. Thorough knowledge of sales, plant operations and processing. W-288, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

EXPERT SAUSAGE MAKER: Specializing in loaves. 25 years' experience. Location optional. W-297, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

### HELP WANTED

**SUPERINTENDENT**  
Cleveland packer has opening for experienced superintendent to take charge of night operations. Must have practical experience in all departments, particularly on assembly floor. In reply give experience in detail, references and salary expected.

W-298, THE NATIONAL PROVISIONER  
15 West Huron St. Chicago 10, Ill.

### KILLING FLOOR FOREMAN and CASING MAN

West coast slaughterer with modern inspected plant needs competent killing floor foreman. Now slaughtering 25 cattle or 100 hogs per hour. Good pay and steady employment for capable man. Also need good casing man capable of handling plant processing. W-299, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

### ASSISTANT GENERAL MANAGER

Thoroughly experienced in all phases of packing-house operations and sales. Must have capacity for important responsibilities. State age, salary expected and full particulars in first letter.

W-300, THE NATIONAL PROVISIONER  
15 West Huron St. Chicago 10, Ill.

### HELP WANTED

#### SEASONING SALESMAN

to cover

STATES OF

MINNESOTA, WISCONSIN, IOWA

#### ATTRACTIVE OFFER

#### MEAT INDUSTRY SUPPLIERS

4432 S. Ashland Ave.

Chicago 9, Ill.

#### HOG KILLING & CUTTING FOREMAN

Northern Ohio independent packer has opening for experienced pork kill and cut foreman. Please supply all details in your reply. W-301, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

#### INEDIBLE COOKER

Well Experienced. Good pay and opportunity. Insurance benefits, profit sharing. Willing to relocate to southwestern Ohio. Write all particulars to

W-296, THE NATIONAL PROVISIONER  
15 West Huron St. Chicago 10, Ill.

**WANTED COMPETENT MAN:** To take full charge of animal feed department, consisting of buying, selling and production. Real opportunity for the right man. W-298, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Illinois.

### HELP WANTED

**SALESMEN WANTED:** Established eastern manufacturer seeks experienced seasoning salesmen for established southern territory. Expenses plus commissions, or salary plus commissions. Please mention age, experience and background in reply. Confidential. Good future for right man. Act now! W-271, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

**OPERATOR** for frozen food locker wanted. Must be capable of taking full charge. Wonderful chance for the right man. Plant located near Wichita Falls, Texas. Give full details in first letter. W-278, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

**CHEMICAL ENGINEER** experienced in packing plant operations to expand present line of packing-house equipment and develop and promote new lines. W-302, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

**WANTED:** Man to take charge of salesmen, sausage and boneless beef department in Wisconsin. Good salary for right man. W-303, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

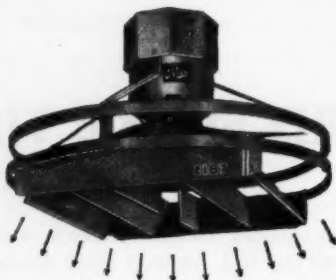
**SALES SUPERVISOR:** Young man, 35 to 40, to contact chain buyers and supervise salesmen. Good salary and bonus on profits. Midwest area. Give previous experience. All replies confidential. W-291, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

**WANTED:** Experienced rendering cooper operator. Greenfield Rendering Company, Greenfield, Mass.

### PLANT WANTED

**WANTED TO LEASE OR PURCHASE:** A medium sized beef and hog packing plant with 8 killing beds and rail facilities, and E.A.I. inspection. Preferred location: Iowa or South Dakota, but will consider any place in the midwest. Should have room for expansion. W-296, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

## END THE FLY NUISANCE NOW!




The Reco Fly Chaser Fan banishes flies once and for all. The most practical method of eliminating flies yet devised. Placed over doors, windows, conveyor chutes, shipping platforms, etc., it blows down a strong current of air which flies won't pass through; they detest a breeze. Keeps the flies outside where they belong.

For Complete Information — Write, Wire, or Phone

### E. G. JAMES CO.

316 S. LA SALLE STREET • CHICAGO 4, ILL.

Telephone: HA rrisson 7-9062



**HYGRADE'S**  
BEEF • VEAL • LAMB  
PORK

**HYGRADE'S**  
ALL-BEEF  
FRANKFURTERS

**HYGRADE'S**  
ORIGINAL  
WEST VIRGINIA  
CURED HAM

**HYGRADE'S**  
HONEY BRAND  
HAMS & BACON

**HYGRADE'S**  
CORNED BEEF  
AND TONGUE

**HYGRADE**  
in name...  
high grade in fact!

... also a complete line  
of Hygrade's Frozen Meats,  
Pre-Cooked Frozen Foods  
and Canned Meats

**HYGRADE FOOD PRODUCTS CORP.**  
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

**ACCURACY  
ONLY GRAM  
VARIATIONS**



# FILLER

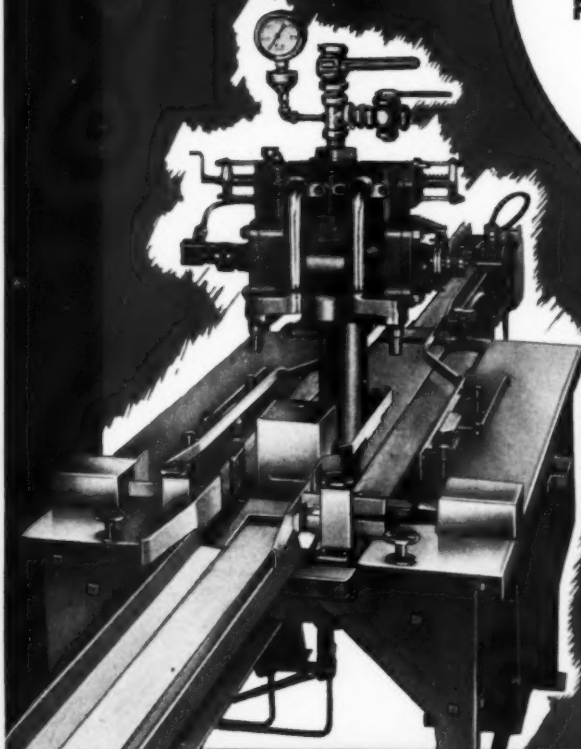
**FOR LARD—  
SHORTENINGS—  
COMPOUNDS—**

**COMPLETELY  
AUTOMATIC**

**1/2 lb. to 4 lbs.  
or to meet other  
requirements**

**CHANGE from one size  
to another in  
3 minutes**

*Write for full particulars*



*adjustable to any container*

**THE ALLBRIGHT-NELL CO.**

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28, 1951

# Split-Second Sales Story



Apt brand symbols  
are a powerful selling  
force. In the twinkling of an eye  
they say "buy" to old friends — urge  
"try" to new. Make the most of them in your merchandising packages.  
Sutherland artists will be glad to use their long experience and resourcefulness to speed up recognition and sales of your packaged meat products. Write for recommendations and suggestions.

FOLDING CARTONS • PARAFFINED CARTONS • BAKERY  
PACKAGES • LAMINATED CARTONS • EGG CARTONS



LIQUID-TIGHT CONTAINERS • FOOD TRAYS • TABLEWARE  
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